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ELEGANT
AND EASY
lemon tiramisù
page 72

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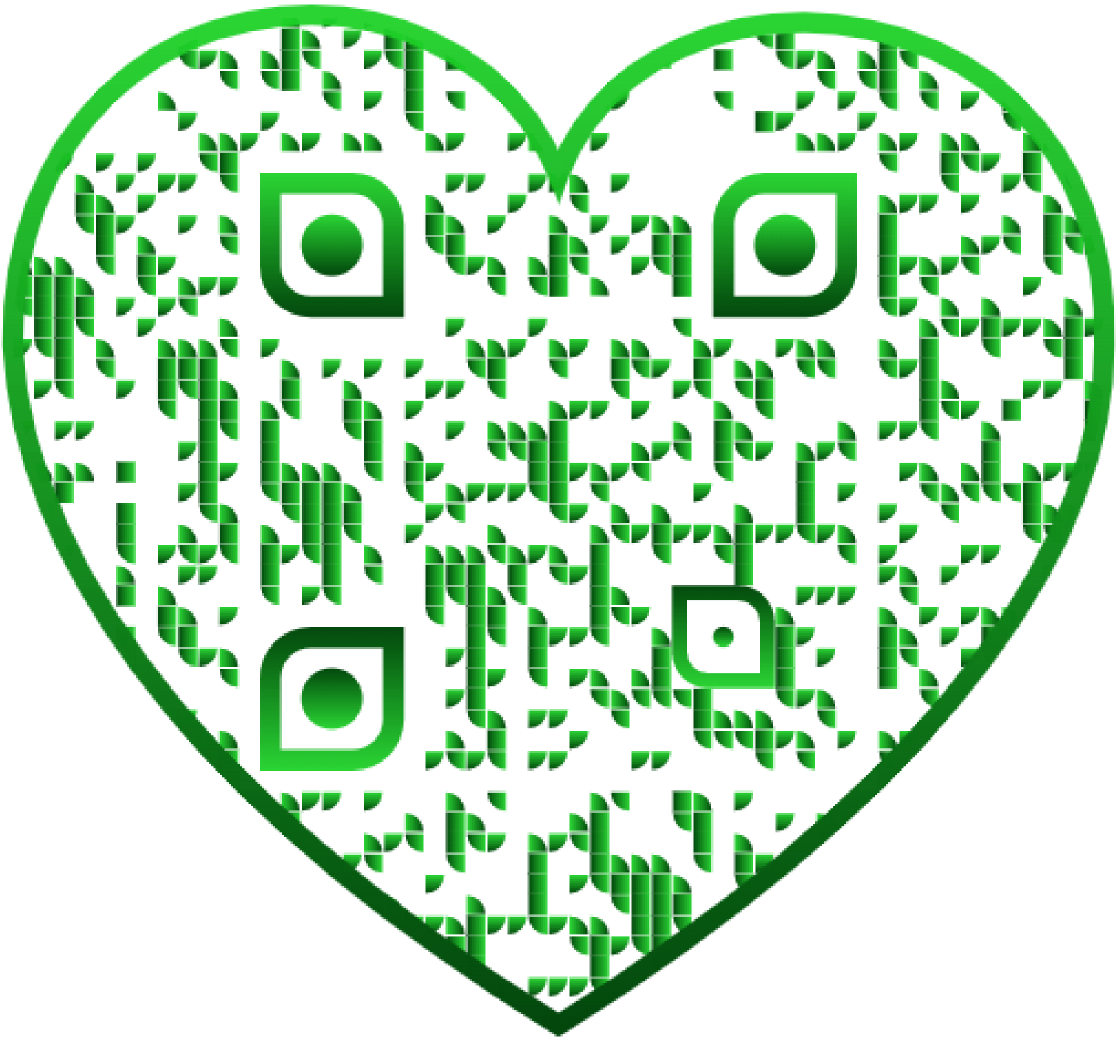

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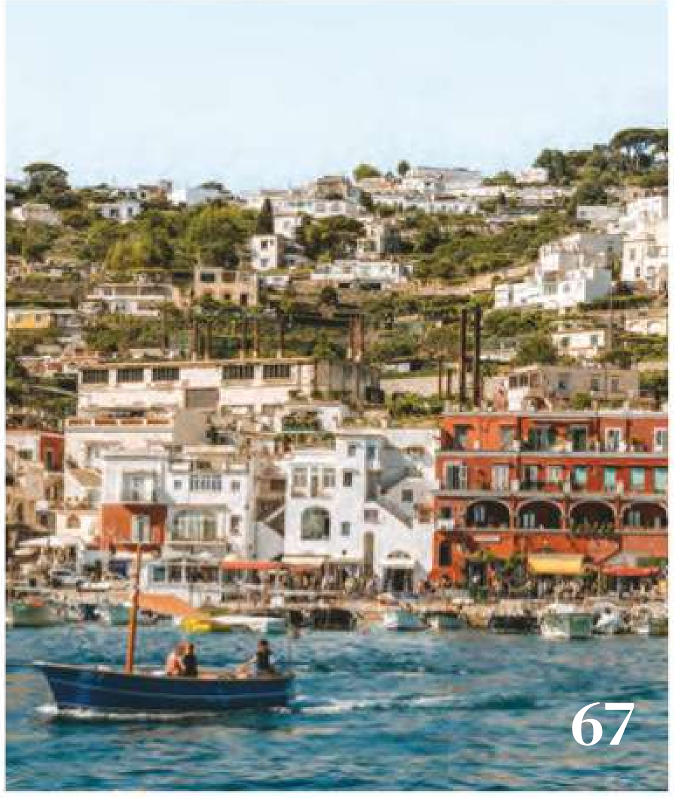

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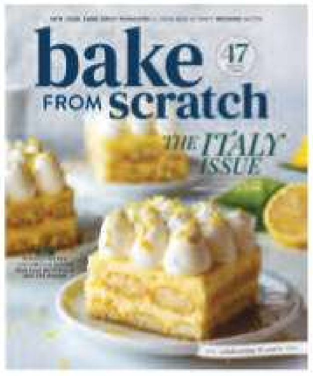

on the cover

Lemon Tiramisù
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Expertly tested recipes featuring premium ingredients

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Bonne Maman

There's something about a homemade treat that puts a smile on our faces, and that's exactly why Bonne Maman is our go-to for preserves and fruit spreads. Made with simple and natural ingredients of the finest quality, Bonne Maman's wide variety of fruit preserves, jellies, and artisan spreads ensures our from-scratch recipes taste fresh.

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Photo by Joann Pai

Happy New Year, bakers!

You've no doubt heard the saying "new year, new me," and that is especially true here at *Bake from Scratch* for a "new year, new look"! This is a milestone year for us as we celebrate 10 years. Where did the time go? In many ways, I still feel like we are just getting started. As I look back at the memories that have made our journey in the baking world so delicious, my heart swells with gratitude for you, our global baking community, and the amazing decade we've spent together . . . and still, we are just getting started.

You've likely noticed by now (or have you?) that we have a fresh look to carry us into the next decade and beyond, but have no fear—our dedication to celebrating the people, places, flavors, and recipes that bring the world to our kitchens hasn't changed. I'm fortunate to work with an incredible team of people who pour their hearts and souls into all aspects of the brand—from the pages of magazines and cookbooks to the airwaves of our podcast, *The Crumb*, live classes in Baking School with Williams Sonoma, and baking retreats that bring bakers together in kitchens all over the world and in our Birmingham, Alabama, test kitchen for shared experiences and learning.

I'm also thrilled to share that for 2025, we have TWO contributing editors! Baking legend Rose Levy Beranbaum will pen memoir-style pieces to conclude each issue with stories, memories, and musings. Each one reads like a conversation with a friend, and I find myself wanting to pick up the phone and keep the chat going. Winner of the very first season of *The Great British Bake Off* and frequent magazine contributor Edd Kimber will share small-batch baking recipes with us for those days when sweet cravings hit but there isn't a crowd to feed. I'm proud to call each of them a friend and am very honored to have them join us.

The cold and dark days of winter can leave us craving sunny days and bright flavors, so escape with me to Italy's Amalfi Coast on page 67 for a pastry-filled journey to the towns that make the famed coastline of southern Italy so special, including a few days on the island of Capri. More than the

THE BAKER'S passport

on YouTube

Check out even more sights and sounds and behind-the-scenes adventures from Brian's travels in the brand-new Baker's Passport series on the *Bake from Scratch* YouTube channel.

Subscribe now so you never miss a delicious moment: *youtube.com/bakefromscratch*.

Videographer Kate Devine (left) and my Hoffman Media colleague Missy Polhemus (right) joined photographer Joann Pai to help Brooke Bell and me capture every delicious moment of this spectacular destination to share with you.

food, the warmth of the Italian people was the highlight of my visit. From culinary experiences at Michel'angelo Capri cooking school and Felicia's Home Restaurant in the Amalfi countryside to the artisans who put their love into each handmade item they sell and the hoteliers who welcomed us "home" to La Minerva on Capri and the Grand Hotel Excelsior Vittoria in Sorrento. We even have a baking retreat planned for this April and May to bring this experience to life; check out *bakefromscratch.com/baking-retreats* for more information.

I hope your year is off to the same fresh start that ours is and that you find the recipes in this issue comforting and cozy for cold days, bright and warm for a much-needed escape, and inspiring for your next baking adventure in the kitchen. Thank you for your support of *Bake from Scratch* and for being on this delectable journey with me. The best is truly yet to come.

Preheat your oven; it's time to bake!

Brian

Brian Hart Hoffman
Editor-in-Chief

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ICED OATMEAL COOKIE BARS

Thanks to the finely milled texture of Caputo “00” Chef’s Flour, these glazed cookie bars offer a thick, soft, chewy crumb. Hearty oats, rich molasses, and caramelly brown sugar create a fragrant, comforting flavor in every bite.

Makes 16 bars

Bars:

1 **cup (227 grams) unsalted butter, room temperature**
1 **cup (220 grams) firmly packed light brown sugar**
½ **cup (100 grams) granulated sugar**
2 **tablespoons (42 grams) unsulphured molasses**
2 **large eggs (100 grams), room temperature**
1½ **teaspoons (6 grams) vanilla extract**
2 **cups (254 grams) Caputo “00” Chef’s Flour**
2 **cups (160 grams) old-fashioned oats**
1½ **teaspoons (4.5 grams) kosher salt**
½ **teaspoon (2.5 grams) baking soda**
¼ **teaspoon (1.25 grams) baking powder**
¼ **teaspoon ground cinnamon**

Icing:

1¼ **cups (150 grams) confectioners’ sugar**
2 **tablespoons (30 grams) water**
¼ **teaspoon kosher salt**
¼ **teaspoon (1 gram) vanilla extract**

1. Preheat oven to 325°F (170°C). Spray a 9-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.

2. For bars: In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, granulated sugar, and molasses at medium speed until light and fluffy, 2 to 3 minutes, stopping to scrape bottom and sides of bowl. Add eggs, one at a time, beating until combined after each addition and stopping to scrape sides of bowl. Beat in vanilla.

3. In a large bowl, whisk together flour, oats, salt, baking soda, baking powder, and cinnamon. With mixer on low speed, gradually add flour mixture to butter mixture, beating until just combined. Spread into prepared pan.

4. Bake until edges are golden brown and a wooden pick inserted in center comes out clean, 50 to 55 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

5. For icing: In a small bowl, whisk together confectioners’ sugar, 2 tablespoons (30 grams) water, salt, and vanilla until smooth. Pour and spread on cooled bar. Cut into pieces. Store in an airtight container for up to 3 days.

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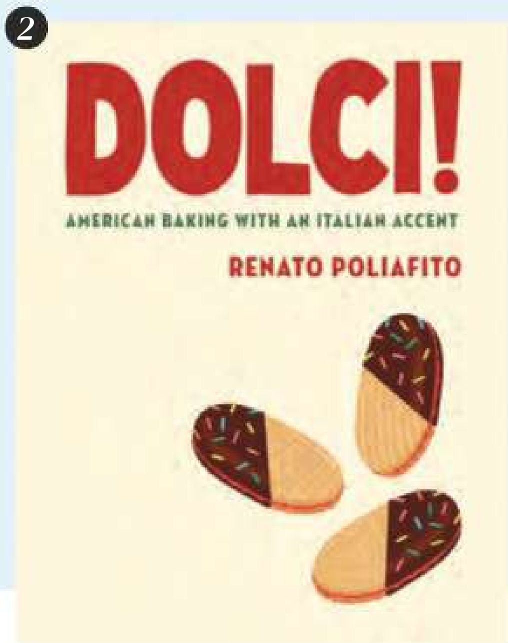

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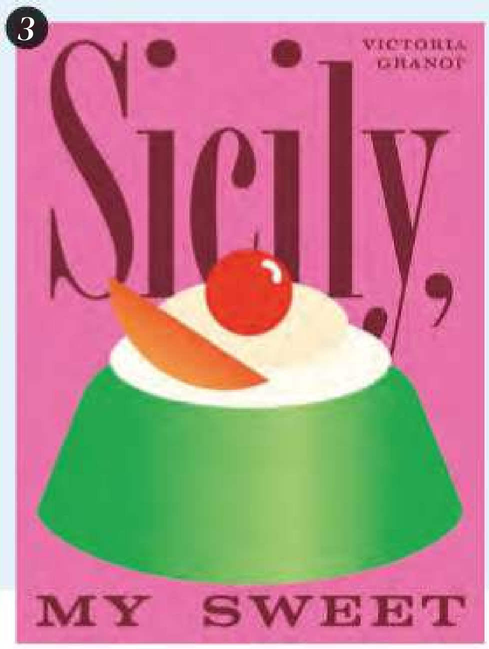

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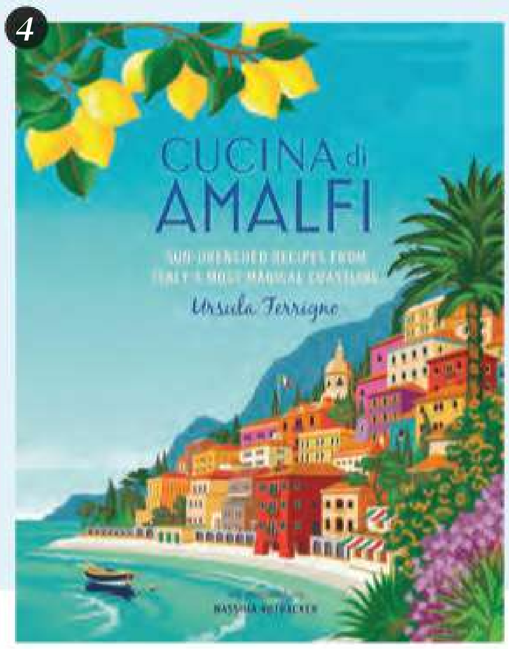

1

Capri Dolce Vita

BY CESARE CUNACCIA

Amalfi Coast

BY CARLOS SOUZA AND CHARLENE SHORTO

Filled with more than 200 beautiful photographs each, these travel tomes take you on a visual journey through Italy's magnificent Amalfi Coast and Capri. Written by Italian culture and art experts, these elegant, hand-bound, fabric-covered coffee-table books begin each chapter with brief introductions about these historic regions, and the captivating images provide endless inspiration for your own pursuit of la dolce vita.

➔ ***assouline.com/collections/travel-series***

2

Dolci! American Baking with an Italian Accent

BY RENATO POLIAFITO

A dazzling combination of Italian and American flavors, this new cookbook by Renato Poliafito, cofounder of famed Brooklyn, New York, bakery Baked, brings in tastes and traditions from both nations. With classic recipes like Butter Cookies and Caponaia Bombas (baked vegetable-filled dough "bombs") and Italian American mashups like Mocha Orange Whoopie Pies and Panettone Bread Pudding, this cookbook is guaranteed to leave you saying, "*Che delizioso*."

➔ ***ciaogloria.com***

3

Sicily, My Sweet: Love Notes to an Island, with Recipes for Cakes, Cookies, Puddings, and Preserves

BY VICTORIA GRANOF

This new cookbook from Victoria Granof pays homage to her Sicilian roots and highlights all the deliciously sweet treats from the island. From Lemon- and Fennel-Scented Almond Biscotti to Sweet Rice Fritters and Ricotta-Filled Donuts, these pages include a variety of bakes for every occasion.

➔ ***instagram.com/victoriagranof***

4

Cucina di Amalfi: Sun-Drenched Recipes from Italy's Most Magical Coastline

BY URSULA FERRIGNO

This cookbook from acclaimed author and chef Ursula Ferrigno celebrates her family's homeland. Filled with 75 recipes for breads, pastas, and desserts, plus essays on the food culture of the area, you'll get to know the taste and traditions of southern Italy. Recipes including Amalfi Lemon Tart, Capri Cake, Chocolate Biscotti with Pistachios, and more will warm your kitchen and your heart.

➔ ***instagram.com/ursulaferrigno***

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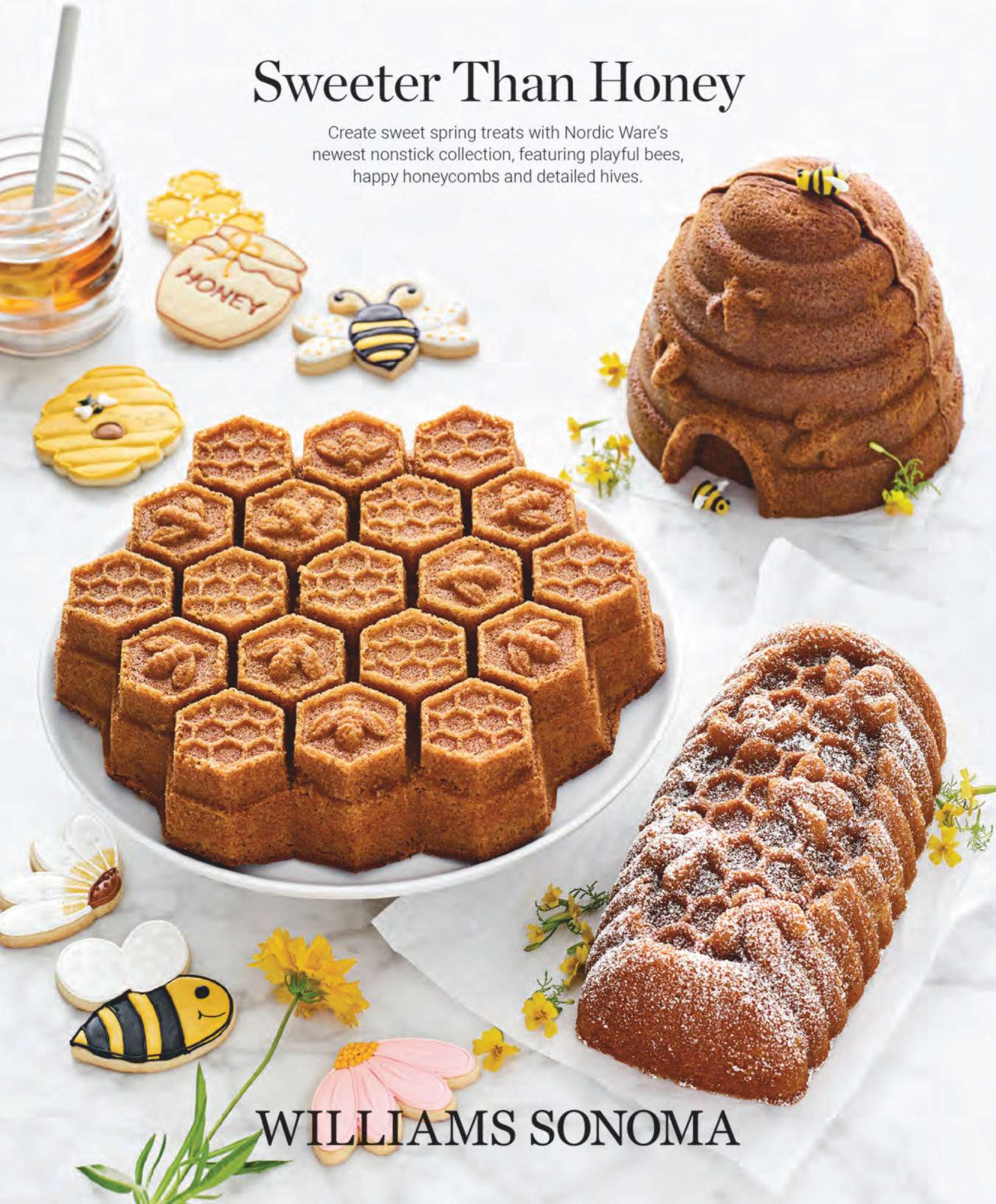


WILLIAMS SONOMA

WARM AND COZY *cakes*

We infused these cakes with coffee and tea for delicious twists on warming drinks

OUR CAKE OF THE MONTH FEATURE IS HERE!

Formerly known as the Bundt of the Month program and beloved by readers and the *Bake from Scratch* team alike, this feature celebrates deliciously creative cakes that are tailor-made for scalloped and fluted tube pans and Bundt pans of all shapes and sizes. Each issue will include two new cake recipes inspired by seasonal ingredients and flavors; plus, editor-in-chief Brian Hart Hoffman will bake each cake on the *Bake from Scratch* YouTube channel so you can follow along with him step-by-step!

➔ Visit *bakefromscratch.com/cake-of-the-month* to register for the Cake of the Month newsletter to be notified when each new recipe is released.

London Fog Bundt Cake, **PAGE 17**

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD AND KATIE MOON DICKERSON / STYLING BY MAGGIE RATLIFF

january

TIRAMISÙ CAKE

Makes 1 (6-cup) cake

You can have your cake and your tiramisù, too! This two-toned cake perfectly blends vanilla batter with a deep, rich, chocolaty espresso batter in complete harmony. All that's left after baking is a topping of creamy mascarpone and a dusting of cocoa, and you have all the elements of this beloved dessert, down to the scalloped ladyfinger-like edges courtesy of the charlotte cake pan.

⅔ cup (150 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
2 large eggs (100 grams), room temperature
1 teaspoon (4 grams) vanilla extract
1¼ cups (156 grams) all-purpose flour
1¼ teaspoons (6.25 grams) baking powder
¾ teaspoon (2.25 grams) kosher salt
⅓ cup (80 grams) whole Greek yogurt, room temperature
1 tablespoon (15 grams) whole milk
1 ounce (28 grams) bittersweet chocolate, melted and cooled slightly
1 tablespoon (4 grams) instant espresso powder
Whipped Mascarpone (recipe follows)
Unsweetened cocoa powder, for sifting

1. Preheat oven to 350°F (180°C).

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, whisk together flour, baking powder, and salt. In a small bowl, whisk together yogurt and milk until combined. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with yogurt mixture, beginning and ending with flour mixture, beating just until combined after each addition.

4. In another medium bowl, whisk together melted chocolate and espresso powder until espresso fully dissolves. Stir in half of batter.

5. Spray a 6-cup charlotte cake pan with baking spray with flour. Spoon plain and chocolate batters in an alternating pattern into prepared pan. Firmly tap pan on a kitchen towel-lined counter to settle batter. Using a wooden pick or skewer, swirl batters together.

6. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.

7. Just before serving, spread Whipped Mascarpone onto cooled cake, and sift cocoa on top. Refrigerate in an airtight container for up to 3 days.

Whipped Mascarpone

Makes about 2 cups

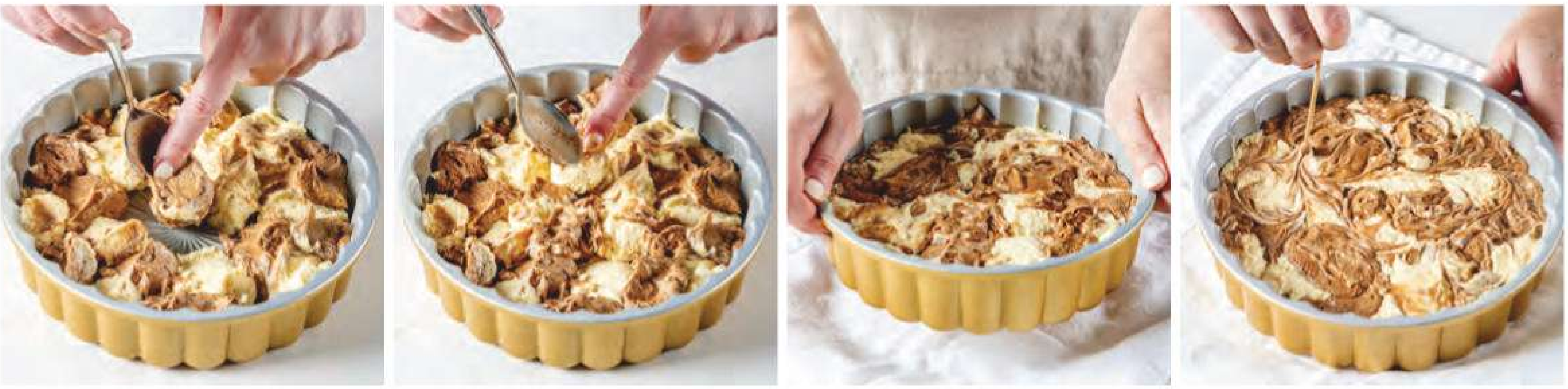
½ cup (113 grams) mascarpone cheese*, room temperature
¼ cup (30 grams) confectioners' sugar
½ teaspoon (2 grams) vanilla extract
¼ teaspoon kosher salt
¾ cup (180 grams) cold heavy whipping cream

1. In the bowl of a stand mixer fitted with the whisk attachment, beat mascarpone, confectioners' sugar, vanilla, and salt at medium speed until smooth and well combined; scrape sides of bowl. With mixer on medium speed, slowly add cold cream, beating until fully combined. Increase mixer speed to medium-high, and beat until soft peaks form, stopping to scrape sides of bowl. Cover and refrigerate for up to 2 hours before using.

**We used BelGioioso® Mascarpone Cheese.*

CHARLOTTE CAKE PAN

Get the pan we used for this recipe at
➔ ***bakefromscratch.com/shop.***



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february

LONDON FOG BUNDT CAKE

Makes 1 (10-cup) Bundt cake

Inspired by the London Fog—a drink made with Earl Grey tea, steamed milk, and sweetener—this cake is infused with fragrant Earl Grey tea and rich vanilla and covered with a buttery, sugary coating. It's a lovely balance of elegance and ease.

Cake:

1 cup (240 grams) whole milk, room temperature
3¾ teaspoons (9 grams) finely chopped Earl Grey tea leaves (about 3 bags), divided
2 cups (400 grams) granulated sugar
½ teaspoon (1 gram) orange zest
½ teaspoon (1 gram) lemon zest
1 cup (227 grams) unsalted butter, softened
3 large eggs (150 grams), room temperature
1 teaspoon (4 grams) vanilla extract
2¾ cups (344 grams) all-purpose flour
2 teaspoons (6 grams) kosher salt
1 teaspoon (5 grams) baking powder

Topping:

⅓ cup (66 grams) granulated sugar
1¼ teaspoons (3 grams) finely chopped Earl Grey tea leaves
2 tablespoons (28 grams) unsalted butter, melted and cooled slightly

1. Preheat oven to 325°F (170°C).

2. For cake: In a small microwave-safe bowl, heat milk and 1¼ teaspoons (3 grams) tea leaves on high in 20-second intervals just until steaming. Cover with plastic wrap; let cool completely.

3. In the bowl of a stand mixer, whisk together sugar, zests, and remaining 2½ teaspoons (6 grams) tea leaves by hand until sugar is fragrant. Add butter; using the paddle attachment, beat at medium speed until light and fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. Beat in vanilla.

4. In a medium bowl, whisk together flour, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cooled milk mixture, beginning and ending with flour mixture, beating until combined after each addition and stopping to scrape sides of bowl.

5. Spray a 10-cup Bundt pan with baking spray with flour. Spoon batter into prepared pan. Firmly tap pan on a kitchen towel-lined counter 7 to 10 times to level batter and release any air bubbles.

6. Bake until a wooden pick inserted near center comes out clean and an instant-read thermometer inserted near center registers at least 205°F (96°C), 1 hour to 1 hour and 5 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.

7. For topping: In a small bowl, whisk together sugar and tea leaves. Using a pastry brush, brush melted butter onto cooled cake; sprinkle with sugar mixture, gently pressing to adhere. Best served same day as made. Store in an airtight container for up to 3 days.

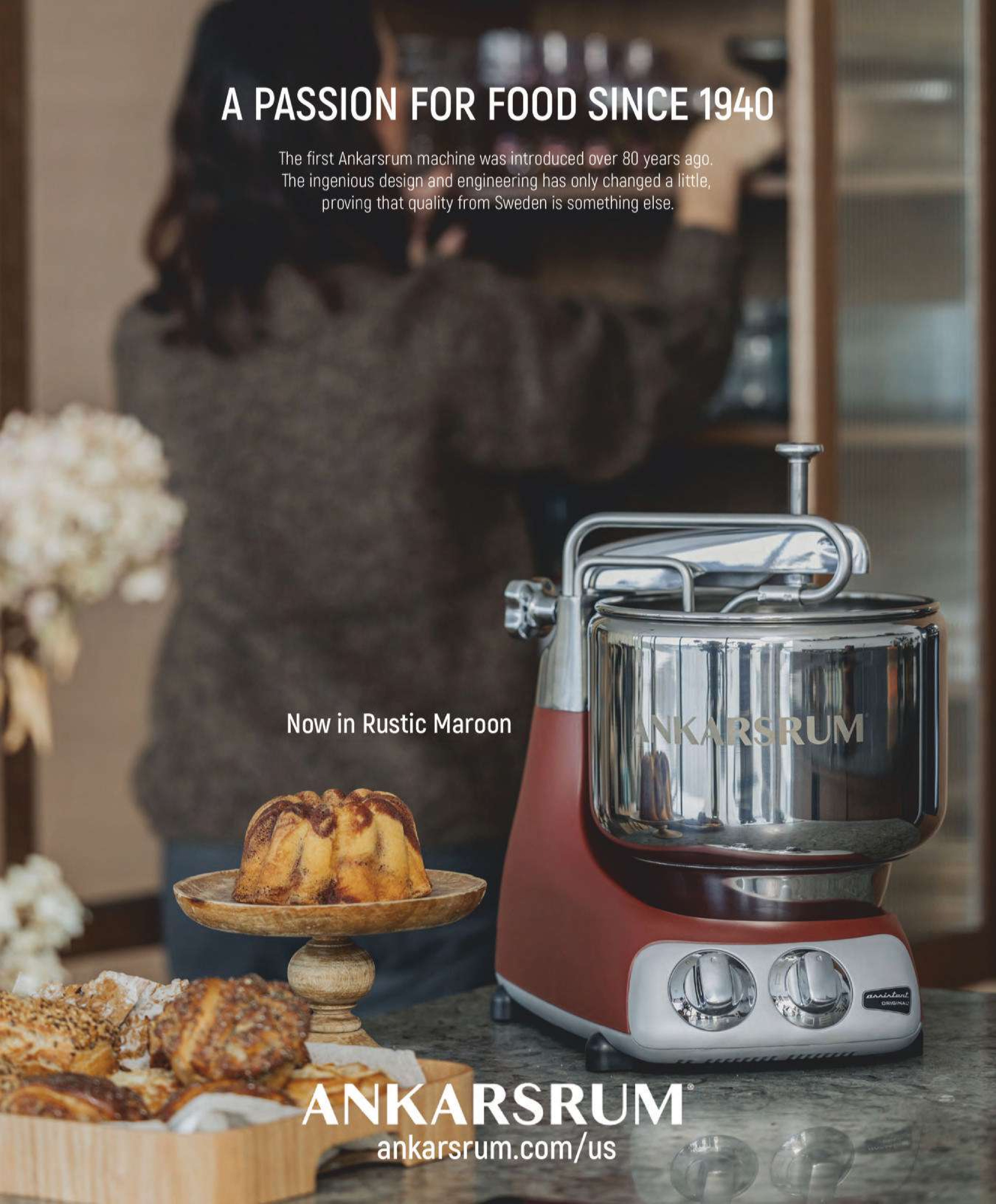
PRO TIP

You can bake this cake in any 10-cup Bundt pan.

ELEGANT PARTY BUNDT PAN

Get the pan we used for this recipe at

➔ ***bakefromscratch.com/shop.***



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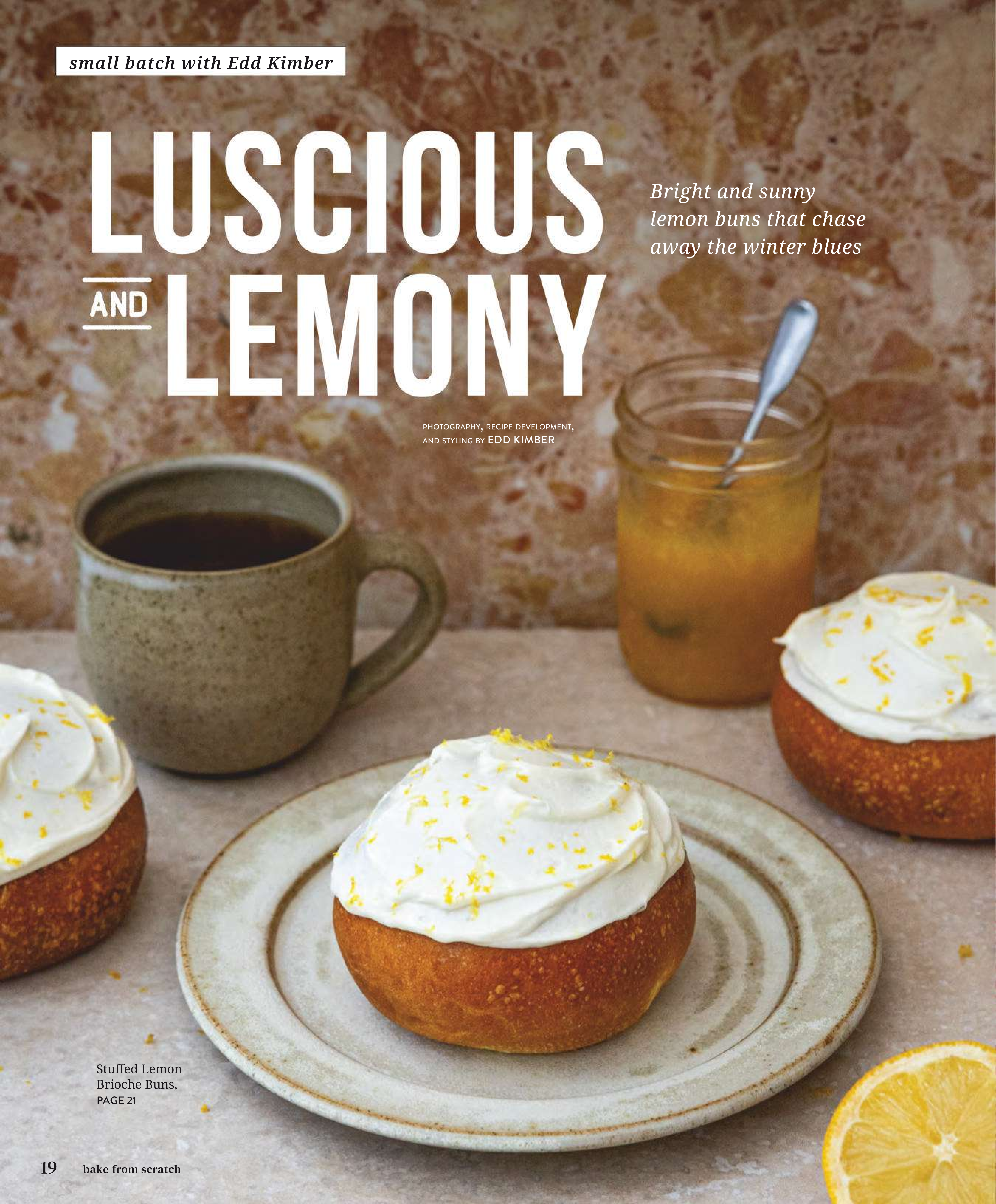
LUSCIOUS AND LEMONY

Bright and sunny lemon buns that chase away the winter blues

PHOTOGRAPHY, RECIPE DEVELOPMENT, AND STYLING BY EDD KIMBER



Stuffed Lemon Brioche Buns, PAGE 21

45 minutes to make, but will disappear in 5

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Cherry, Almond & Pistachio Biscotti

1 cup granulated sugar
½ cup unsalted butter at room temperature
2 teaspoons vanilla extract
2 large eggs
3½ cups all-purpose flour
1 teaspoon baking powder
1 (11oz) jar Mezzetta® Maraschino Cherries Without Stems, drained and chopped
½ cup dry roasted unsalted almonds, roughly chopped
½ cup unsalted shelled pistachios, roughly chopped

1. Preheat oven to 350°F and line 2 rimmed baking sheets with parchment paper.
2. Add sugar, room temperature butter, vanilla extract and eggs to a large mixing bowl. Using an electric hand mixer, mix on medium speed for 2 minutes until combined.
3. Add flour, baking powder, chopped Mezzetta® Maraschino Cherries, chopped almonds and chopped pistachios and mix on medium speed until fully combined and a dough is formed.
4. Transfer dough to a floured surface and knead for 1 minute. Divide dough in half and place each half onto their own parchment paper lined baking sheet. Form each dough half into a 10x4 inch rectangle, rounding out the edges to create that iconic biscotti shape.
5. Transfer to the oven to bake for 25 minutes or until the dough is firm to the touch. Allow the biscotti to cool for 10 minutes before slicing each rectangle into 12 biscotti cookies with a serrated knife. Place the slices cut side down onto the baking sheet and bake for an additional 10-15 minutes until lightly golden brown.
6. Allow the biscotti to cool completely before serving. Enjoy!

Makes 24 Cookies

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MARASCHINO CHERRIES
WITHOUT STEMS

Don't Forgetta Mezzetta!

London-based **Edd Kimber** (@theboywhobakes) is a baker, food writer, and TV personality who is the first-ever winner of *The Great British Bake Off*. Since his big win, Edd has authored seven cookbooks, including *Small Batch Bakes*, published in 2022, and *Small Batch Cookies*, published in 2024. Edd was the first contributing editor and guest editor of *Bake from Scratch*, and has since been a frequent contributor to the magazine and a guest instructor at baking retreats. We are so excited to welcome him back as a 2025 contributing editor.

➔ Find Edd on Instagram at @theboywhobakes, on Substack (*eddkimber.substack.com*), and on his website, *theboywhobakes.co.uk*.

STUFFED LEMON BRIOCHE BUNS

Makes 6 buns

These soft and pillowy brioche buns stuffed with lemon curd and topped with a simple lemon icing are a perfect recipe for when you need something to brighten a wintery day. If you want to bake these fresh in the morning, you can make the dough and proof it slowly in the fridge overnight; simply shape and proof them a second time the following morning or up to three days later. Because the dough is cold, it will take two to three hours for the second proof.

Small-Batch Brioche:
2 cups (254 grams) white bread flour
1 teaspoon (3 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
1 tablespoon (12 grams) granulated sugar
½ cup (120ml) whole milk, room temperature
1 large egg (50 grams), room temperature, plus one for egg wash
3 tablespoons (42 grams) unsalted butter, room temperature
6 tablespoons (120 grams) lemon curd

Lemon Icing:
1½ cups (180 grams) confectioners' sugar
2 tablespoons (28 grams) unsalted butter, very soft
Pinch kosher salt
2 tablespoons (30ml) lemon juice
Zest of ½ lemon

1. For small-batch brioche: Add the flour, salt, yeast, and sugar to the bowl of a stand mixer fitted with the dough hook, and mix together briefly to combine. Add the milk and 1 egg, and mix to form a shaggy dough.
2. On medium-low speed, knead the dough until smooth and elastic, about 10 minutes. With the mixer still running, add the butter 1 tablespoon at a time. Continue kneading until the dough is once again smooth and silky, up to 10 minutes more.
3. Turn the dough out onto the work surface, and form into a smooth round. Place the ball of dough into a lightly greased bowl, and cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
4. Line a large baking pan with a piece of parchment paper.
5. Lightly punch down the dough. Divide into 6 evenly sized pieces of dough, and roll each into a smooth round. Press each ball of dough into a 3-inch/7.5cm disc, and place on the baking pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 45 minutes to 1 hour.
6. Preheat the oven to 390°F (200°C).
7. Brush each bun with beaten egg. Bake the buns for 10 to 12 minutes or until they are golden brown. Remove and set aside until fully cooled.
8. Using a chopstick, poke a hole in the top of the buns, wiggling around slightly to make a little room for the filling. Scrape the lemon curd into a piping bag fitted with a small round piping tip, and pipe about 1 tablespoon (20 grams) curd into each bun.
9. For lemon icing: Add all the ingredients except the lemon zest to a bowl, and beat together until smooth. Spoon a little icing onto each bun, and spread on the top of the buns, finishing with a light sprinkling of lemon zest. Best served the day they're baked.

BONUS RECIPE

Get Edd's **Cinnamon Streusel Muffins with Dulce de Leche** at

➔ *bakefromscratch.com.*

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from the archives

A SUPERIOR Swirl

bake
FROM SCRATCH
53 Recipes for Winter Baking
Morning Muffins Reinvented
The Essential Rye Bread
FEATURING

The original version of these muffins is from the Winter 2016 issue.

BANANA-CHOCOLATE-ESPRESSO SWIRL MUFFINS

Makes 12 muffins

Originally featured in the Winter 2016 issue, this banana bread recipe quickly became a household favorite. We've since learned from our friend Michelle Lopez of the Hummingbird High *blog to use every other well to give your muffins the room they need to rise high, and filling the empty wells with water helps the pan heat evenly and prevent warping. Additionally, tulip-style liners give these muffins the support they need to bake up tall and even, unlike regular liners, which can cause indentations in the dome. Last but not least, a quick burst of hot air in the oven kick-starts the rise, followed by a lower temperature for an even bake.*

3	**tablespoons (15 grams) Dutch process cocoa powder**
1½ to 2	**tablespoons (6 to 8 grams) espresso powder**
2	**tablespoons (30 grams) boiling water**
2½	**cups (313 grams) all-purpose flour**
¾	**cup (150 grams) granulated sugar**
¾	**cup (165 grams) firmly packed light brown sugar**
2	**teaspoons (10 grams) baking powder**
1½	**teaspoons (4.5 grams) kosher salt**
½	**teaspoon (2.5 grams) baking soda**
2	**cups (460 grams) very ripe mashed bananas (about 4 large bananas)**
⅓	**cup (75 grams) vegetable oil**
¼	**cup (60 grams) sour cream**
2	**large eggs (100 grams), room temperature**
1	**teaspoon (4 grams) vanilla extract**

Turbinado sugar, for sprinkling

1. In a small bowl, stir together cocoa, espresso powder, and 2 tablespoons (30 grams) boiling water until dissolved.

2. In a large bowl, whisk together flour, granulated sugar, brown sugar, baking powder, salt, and baking soda; make a well in center.

3. In a medium bowl, whisk together banana, oil, sour cream, eggs, and vanilla. Add banana mixture to flour mixture, stirring just until moistened. Stir 1 cup (270 grams) batter into cocoa mixture until combined. Cover and refrigerate batters for at least 1 hour or up to overnight.

4. Preheat oven to 400°F (200°C). Line every other cup of 2 (12-cup) muffin pans with tulip-style liners.

5. Using a 3-tablespoon spring-loaded scoop, scoop banana batter (about 45 grams each) into each prepared muffin cup. Using a 1-tablespoon spring-loaded scoop, scoop chocolate-espresso batter (about 15 grams each) onto banana batter. Using 3-tablespoon scoop, top each with another layer of banana batter. Gently tap pans on a kitchen towel-lined counter to settle batter.

6. Working with 1 muffin cup at a time, using the back of a spoon, make a shallow trench in center of batter in each muffin cup. Using a 2-teaspoon spring-loaded scoop, scoop chocolate-espresso batter (about 10 grams each) onto banana batter. Using a wooden pick, swirl batters together. Sprinkle turbinado sugar onto batter. Fill empty muffin cups halfway with water.

7. Bake for 5 minutes. Reduce oven temperature to 375°F (190°C), and bake until a wooden pick inserted in center comes out clean, 15 to 20 minutes more. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

In recognition of 2025 being the ***10th anniversary year of*** **Bake from Scratch***,*
in each issue, we'll revisit a favorite recipe
from our archives and give it a refresh.

Croque Monsieur Pull-Apart Loaf, PAGE 27

TEAR-AND-SHARE BREADS

A stunning sweet and savory duo for warming up on winter days

Baklava Monkey Bread,
PAGE 27

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MAGGIE RATLIFF

CROQUE MONSIEUR PULL-APART LOAF

Makes 1 (9x5-inch) loaf

Indulge in a delightful twist on the classic French sandwich with this layered loaf. Nestled within this pillow-soft, easy-to-share bread are layers of ham and melted cheese, making it the perfect addition to a weekend brunch or a cozy soup supper.

¼ cup (57 grams) unsalted butter, room temperature
¼ cup (60 grams) Dijon mustard
1 tablespoon fresh thyme leaves
All-purpose flour, for dusting
Buttery Pull-Apart Dough (recipe on opposite page)
7 ounces (200 grams) very thinly sliced smoked ham (about 14 slices)
8 ounces (226 grams) Emmentaler or Gruyère cheese, shredded and divided
Garnish: fresh thyme

1. Spray a 9x5-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over long sides of pan.
2. In a small bowl, stir butter until smooth and creamy. Add mustard and thyme, stirring until well combined.
3. On a lightly floured surface, roll Buttery Pull-Apart Dough into a 16x12-inch rectangle (about ¼ inch thick), with one long side closest to you. Spread mustard mixture in a thin layer all over dough. Top with sliced ham, tearing as needed to cover surface fully. Cut dough into 16 rectangles (about 4x3 inches each). Sprinkle with 7 ounces (198 grams) cheese.
4. Stand prepared pan vertically on one short side. Starting at bottom, carefully layer dough pieces, filling side up, one on top of the other. For final piece of dough, place in pan filling side down. Turn pan upright onto its bottom. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Preheat oven to 350°F (180°C).
6. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), about 1 hour and 20 minutes, loosely covering with foil after 45 minutes of baking to prevent excess browning. Sprinkle with remaining 1 ounce (28 grams) cheese. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool on a wire rack for 10 minutes. Garnish with thyme, if desired. Best served warm. Refrigerate in an airtight container for up to 3 days.

BAKLAVA MONKEY BREAD

Makes 1 (9-inch) loaf

We coated soft, bite-size rounds of dough in a mixture of honey, nuts, and fragrant spices to create a decadent twist on the classic Mediterranean and Middle Eastern pastry.

½ cup (100 grams) granulated sugar
1 teaspoon (2 grams) ground cinnamon
¼ teaspoon ground cloves
½ cup (70 grams) pistachios, finely chopped
½ cup (55 grams) walnuts, finely chopped
½ cup (110 grams) firmly packed light brown sugar
¼ cup (85 grams) honey
⅓ cup (80 grams) heavy whipping cream
2 tablespoons (28 grams) unsalted butter
½ teaspoon lemon zest
½ teaspoon (2.5 grams) orange blossom water
¼ teaspoon kosher salt
Buttery Pull-Apart Dough (recipe on opposite page)

1. In a medium bowl, whisk together granulated sugar, cinnamon, and cloves.
2. In another medium bowl, stir together pistachios and walnuts.
3. In a medium saucepan, bring brown sugar, honey, cream, butter, lemon zest, orange blossom water, and salt to a boil over medium-high heat, stirring frequently

until sugar dissolves. Remove from heat, and let cool for 10 minutes. Use warm.
4. Punch down Buttery Pull-Apart Dough; let stand for 5 minutes.
5. Spray a tall-sided 9-inch round cake pan with baking spray with flour. (See Note.)
6. On a clean surface, divide dough into 40 portions (about 20 grams each); gently shape each portion into a ball, pinching closed any seams if needed. (Keep dough portions covered with plastic wrap while working.)
7. Spoon one-third of warm syrup (about ⅓ cup or 95 grams) into bottom of prepared pan. Sprinkle ½ cup (65 grams) nut mixture onto syrup.
8. Working in batches, toss dough portions in sugar mixture. Place half of dough (about 20 portions) in pan. Top with one-third of syrup and remaining nut mixture. (There will be sugar mixture left over.) Layer remaining dough portions on top and between open spaces; drizzle with remaining syrup. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
9. Preheat oven to 350°F (180°C).
10. Bake until dough is golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), about 45 minutes, covering with foil after 30 minutes of baking to prevent excess browning. Let cool in pan for 5 minutes. Invert onto a serving plate. Best served warm. Store in an airtight container for up to 2 days.

Note: *At least a 3-inch-tall pan is needed to protect the edges from overbaking and to keep syrup from spilling over. A 2-inch-tall pan can be used, but you'll need to place the pan on a parchment paper-lined baking sheet to catch any overflow and cover bread with foil halfway through baking to prevent excess browning.*

Looking for more spectacular bread recipes?

Head to *bakefromscratch.com* and check out our Bread Box collection!

BUTTERY PULL-APART DOUGH

Makes 1 (9-inch or 9x5-inch) loaf

Similar to a crescent roll dough, this enriched dough bakes into a buttery loaf with a hint of sweetness and a lightly flaky crust.

- ¾ **cup (180 grams) warm whole milk (100°F/38°C to 110°F/43°C)**
- 1½ **tablespoons (18 grams) granulated sugar, divided**
- 1 **tablespoon (9 grams) active dry yeast**
- 3¼ **cups (413 grams) bread flour**
- 2¼ **teaspoons (6.75 grams) kosher salt**
- ⅓ **cup (75 grams) unsalted butter, melted**
- 1 **large egg (50 grams), room temperature**
- 1 **large egg yolk (19 grams), room temperature**
- 1½ **tablespoons (31.5 grams) honey**

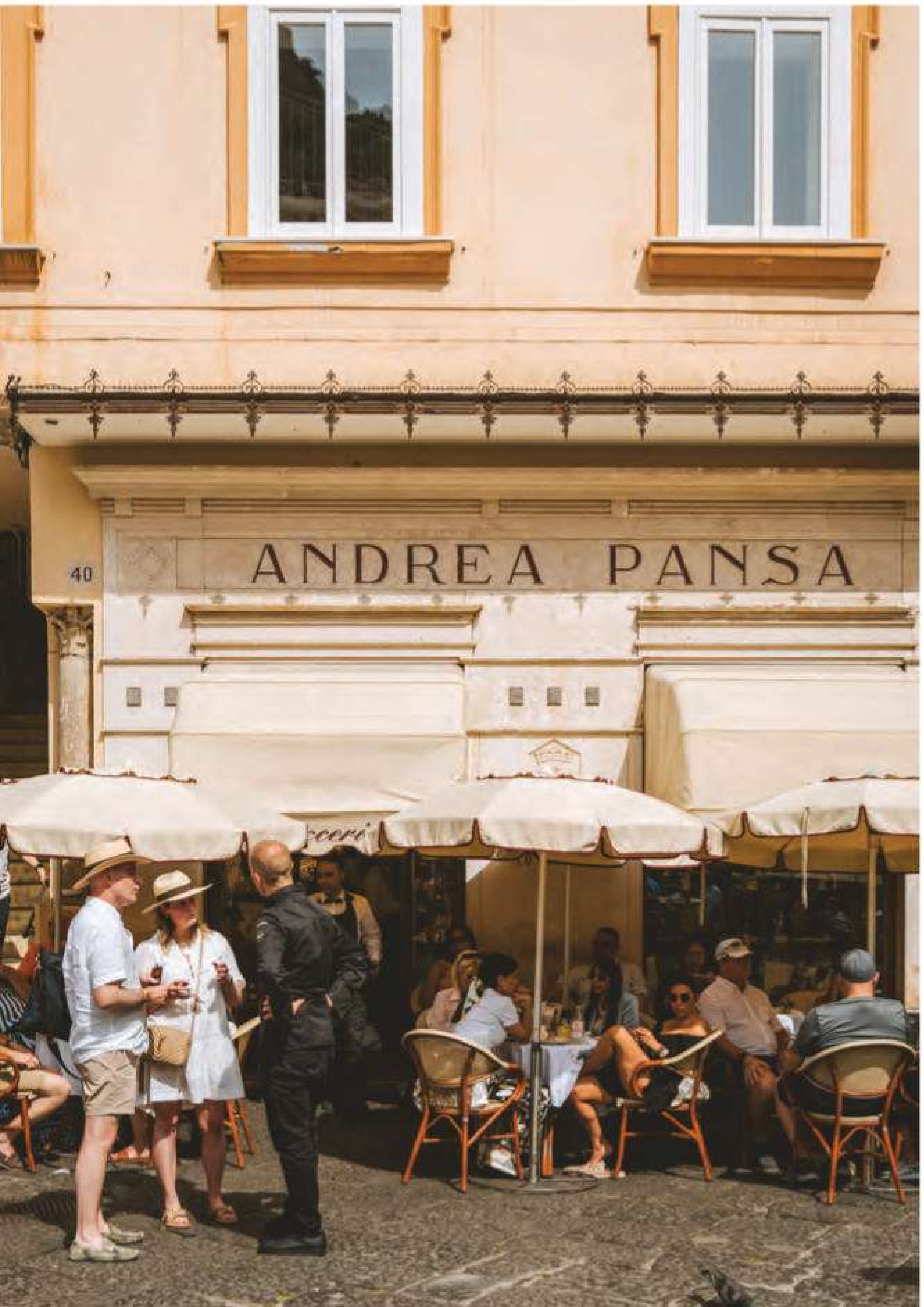
1. In a small bowl, stir together warm milk, ½ tablespoon (6 grams) sugar, and yeast. Let stand until foamy, 5 to 10 minutes.
2. In the bowl of a stand mixer, whisk together flour, salt, and remaining 1 tablespoon (12 grams) sugar by hand until combined. Add yeast mixture, melted butter, egg, egg yolk, and honey; using the paddle attachment, beat at low speed until a shaggy dough forms, 1 to 2 minutes.
3. Switch to the dough hook attachment. Beat at medium-low speed until a smooth, elastic dough forms, 6 to 8 minutes.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 45 minutes.

PANSA
UNA DOLCE STORIA DAL 1830
A SWEET STORY FROM 1830

LAYERS *of* AMALFI

At Pasticceria Pansa, five generations of bakers have crafted pastries rich with Amalfi's flavors and history

BY AMBER WILSON / PHOTOGRAPHY BY JOANN PAI



In Amalfi, where lemon groves cling to hillsides and the Mediterranean light filters through terraces of citrus trees and sprawling bougainvillea, there's a place that feels woven into the very fabric of this small town: Pasticceria Pansa. Founded in 1830 by Andrea Pansa, this family-run pasticceria sits tucked beside the grand Piazza Duomo, its presence as familiar and enduring as the cathedral bells that ring out over the town. Generations of locals and travelers alike have stopped here, drawn in by the promise of pastries that are more than just sweets—they're pieces of history, recipes perfected over five generations, each telling a story of devotion to the land and tradition. "The recipes represent a great heritage that allows us to look to the future without forgetting where we started," says the current Andrea Pansa.

As you step inside, antique mirrors catch the light, reflecting glass cases filled with pastries crafted the same way for nearly two centuries. I imagine the bakery years ago: the smell of wood smoke and strong coffee in the early mornings, pastry rolled out by hand, the whisper of recipes handed down, perfected by trial and error and passion.

One glance at the counter reveals everything from sugary, lemon-kissed creations to delicate, many-layered wonders that might fall apart if you dare breathe on them. Pansa's Lemon Delizia is a favorite—an unassuming dome of sponge filled with velvety lemon cream and swathed in a lightly whipped lemon cream that's smooth and sharp enough to feel like each bite is fresh and alive. It's the symbol of confectionary production of Amalfi—a dessert that captures the essence of those hillside lemon groves.

Then there's the *sfogliatelle*, crisp and golden, its countless delicate layers that shatter with a touch. This pastry was first created centuries ago by nuns in a convent near Conca dei Marini, and its recipe has been passed down through the generations. The dough is layered by hand, shaped into shells, baked until it's irresistibly crisp, and then dusted with confectioners' sugar to catch the light. Inside, you find a filling of ricotta—a humble ingredient transformed—blended with semolina and given life with just a whisper of orange and cinnamon. The sfogliatella di Santa Rosa is a variation

STOCK COGNAC MEDICINAL
FORNITORI DELLA REAL CASA
dal 1830
Pansa

Pansa
Pansa

CUCINA POVERA

The land and sea shape everything on the Amalfi coast: lemons, anchovies, tomatoes, almonds, and wild herbs—each one intensified by the southern Italian sun, bringing flavors that are sharp, bright, and layered. I deeply admire the Italians' ability to transform humble ingredients into treasured recipes. *Cucina povera* (meaning "poor kitchen") is a pillar of Italian cooking, especially in southern Italy, born from necessity and resourcefulness; home cooks masterfully entice the most flavor out of a few elements, celebrating the character of each ingredient and embracing the beauty and honesty of simple cooking.

filled and topped with a sun-soaked yellow pastry cream and a gleaming trio of Amarena cherries—a combination that somehow manages to be both satisfying and delicate.

Pansa's bakers source lemons from nearby groves, almonds are handpicked locally, and oranges are carefully selected, coaxing the most flavor from these ingredients grown under the southern Italian sun. Their devotion to local ingredients is as much an act of respect as it is of practicality—the best flavors are those close to home.

"Lemons from Villa Paradiso, our farm, is a fundamental added value; it guarantees our desserts identity, exclusivity, and a 'blood' bond with the territory, which is reflected in our entire production line," Andrea says. These ingredients connect Pansa's pastries to the land, and that connection is felt in every pastry. And though the bakery's reputation has spread far beyond Amalfi's shores, they still bake for the town, for the people who have known them as a fixture in the heart of the piazza.

Arrive early in the morning and see the locals gathering before the tourists fill the town. Fishermen, shopkeepers, and couples savor pastries with their coffee, chatting about the day ahead. They come here not just for the sweets but for the sense of belonging, for the feeling that it's as much their home as the Pansa family's. It's a comfort, this familiarity—like eating from your grandmother's table or slipping into a well-worn chair. And for the Pansa family, these locals are the heart of what they do.

"Pansa has always been a point of reference for Amalfi residents and guests from every corner of the world," reflects Andrea. "Our predecessors taught us, even before the art of confectionery, the cult of hospitality and the sense of belonging. We bake for Amalfi." It's not just a statement; it's a vow.

For the people of Amalfi, food is an anchor to place and memory. The local ingredients are never just flavors—they're the essence of the land, of a way of life that is both ancient and alive. And in the hands of the bakers and cooks here for generations, those ingredients become something magical—as if the spirit of the Amalfi Coast is captured in every bite.

LEMON DELIZIA

Makes about 10 servings

Recipe adapted from *Pansa: Una Dolce Storia Dal 1830 (A Sweet Story from 1830)* by Pasticceria Pansa.

Comprised of sweet pastry cream nestled within soft sponge cake enrobed in a tangy and lusciously creamy lemon coating, this signature Amalfi treat is a lemon delight!

Delizia Sponge Cake

Makes about 10 cakes

5 large eggs (250 grams)
½ teaspoon (2.5 grams) fresh lemon juice
1 tablespoon plus 1 teaspoon (20 grams) castor sugar to whip with egg whites
1 teaspoon (5 grams) distilled white vinegar
2½ tablespoons (30 grams) castor sugar to whip with yolks
7½ tablespoons (60 grams) unbleached cake flour
1 tablespoon (8 grams) cornstarch

1. Preheat oven to 375°F (190°C). Place ½-cup (4-ounce) spherical silicone molds on a rimmed baking sheet.
2. Separate 4 eggs, placing the yolks in a medium bowl and the whites in the bowl of a stand mixer. Place the remaining whole egg in the bowl containing the yolks. Using the whisk attachment, beat egg whites with the lemon juice on medium-low speed. After two minutes, add the sugar and increase to medium speed. Whip for 1 minute more, add the vinegar, increase the speed to medium-high, and whip until firm peaks form, about 1 to 2 minutes more.
3. In the meantime, beat the yolks together with the sugar by hand with a whisk, making sure that the sugar blends well. Beating vigorously, add the flour and cornstarch and continue until a smooth dough is obtained. Add egg whites by folding in a bottom-up motion so that the egg whites do not fall apart. Place the mixture in a pastry bag and fill each silicone mold about ½ cup (35 grams) full.
4. Bake until puffed, deep brown, and crisp on top, about 15 to 20 minutes.

Pastry Cream

Makes about 3 cups

2 cups plus 4 teaspoons (500 grams) whole milk
Zest of ½ lemon (about 3 grams)
¾ cup (150 grams) castor sugar
8 large yolks (130 grams)
¼ cup (32 grams) cornstarch
½ vanilla pod

1. In a medium saucepan, heat the milk together with the lemon zest over medium heat. In a heat-safe bowl, mix the sugar with the yolks and starch. Pour in the hot milk a little at a time, whisking constantly, in order to obtain a lump-free batter. Add the vanilla pod seeds and the remaining milk. Pour back into medium saucepan, and bring to a boil over medium heat, whisking constantly. Pour the hot mixture through a fine-mesh sieve into a heatproof bowl, place plastic wrap directly on the surface to prevent a skin from forming, and cool down in a refrigerator.

Lemon Paste

Makes about ⅔ cup

5 (½-inch thick) fresh lemon slices (about 50 grams), seeds removed
½ cup (100 grams) castor sugar

1. Pass the slices in the food processor together with sugar until a smooth mixture is obtained.

Lemon Cream

Makes about 2 cups

1⅔ cups (500 grams) Pastry Cream (recipe precedes)
3½ tablespoons (60 grams) Lemon Paste (recipe precedes)
3 tablespoons plus 1 teaspoon (50 grams) heavy whipping cream (35% fat), whipped

1. In a large bowl, whisk the Pastry Cream with the Lemon Paste. Fold in the whipped cream. Place into a large pastry bag, and fill the sponge cakes with the lemon cream (about 2 tablespoons/about 30 grams each).

Limoncello Syrup

Makes about ⅔ cup

7 tablespoons (105 grams) water
¼ cup (50 grams) castor sugar
3½ tablespoons (50 grams) Limoncello (recipe on page 93)

1. In a small saucepan, bring water and sugar to a boil, stirring frequently. When the syrup has cooled down, add the Limoncello.

Lemon Sauce

Makes about 5 cups

¼ cup (50 grams) castor sugar
¼ cup (75 grams) Lemon Paste (recipe precedes)
2¾ tablespoons (50 grams) Pastry Cream (recipe precedes)
1 tablespoon plus 2 teaspoons (25 grams) Limoncello (recipe on page 93)
2 cups plus 4 teaspoons (500 grams) heavy whipping cream (35% fat), plus more as needed

1. In a large bowl, whisk together the sugar, Lemon Paste, Pastry Cream, and Limoncello until well combined. Add the cream and whisk by hand until a sauce of desired consistency is obtained—a glossy and extremely loose whipped cream.

PROCEDURE, ASSEMBLY, AND DECORATION:

Wet the sponge cakes, previously filled with the Lemon Cream, using the Limoncello Syrup, and then dip them in the Lemon Sauce and place them on a tray. Finally, decorate with lemon zest.

➔ Find the silicone molds for these cakes at *bakefromscratch.com/shoptheissue*.

➔ Connect with Pansa on Instagram at @pasticceriapansa and at *pasticceriapansa.it*.

Pansa

It's Time to Bake

Mastering Techniques and Ingredients Behind Every Delicious Creation

In this section, don't miss:

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from the test kitchen

TEMPERATURE TIPS

Understanding how temperature affects baked goods is essential to achieving great results

BY OLA AGBODZA

➔ **Get our favorite instant-read digital thermometer at *bakefromscratch.com/shoptheissue.***

Key Ingredient Temperatures

Cold butter	39°F to 43°F	3°C to 6°C
Softened butter	61°F to 65°F	16°C to 18°C
Room temperature butter	68°F to 72°F	20°C to 22°C
Warm liquid	110°F to 115°F	43°C to 46°C
Very warm liquid	120°F to 130°F	49° to 54°C
Scalding	180°F	82°C

Key Doneness Temperatures

Cheesecakes	150°F to 155°F	66°C to 68°C
Enriched Yeast Breads	190°F	87°C
Quick Breads	200°F	93°C
Cakes	200°F	93°C
Lean Yeast Breads	205°F to 210°F	96°C to 98°C

Prepping Ingredients

It's important for all your ingredients to be the correct temperature before you begin baking. In cake recipes that call for creaming butter and sugar together, softened butter—butter that leaves a slight indentation when pressed—is our standard. At this temperature, the sugar granules cut into the butter to create air pockets that help leaven the cake. If the butter is too cold, its compact molecules are harder to aerate with sugar. If butter is too warm, it acts as a liquid and loses its ability to hold air and can also dissolve the sugar.

Room temperature butter can incorporate a bit more air during the creaming process. Room temperature butter is used for pound cakes and other dense batters to get maximum lift without needing to add additional leavening agents, and for meringue-based buttercreams because it easily incorporates into the sugar and egg white mixture.

When baking biscuits, piecrust, and many pastries, it's essential to use cold butter and chill the dough before baking. Layers of cold butter create steam pockets that evaporate during baking, resulting in a light and flaky texture.

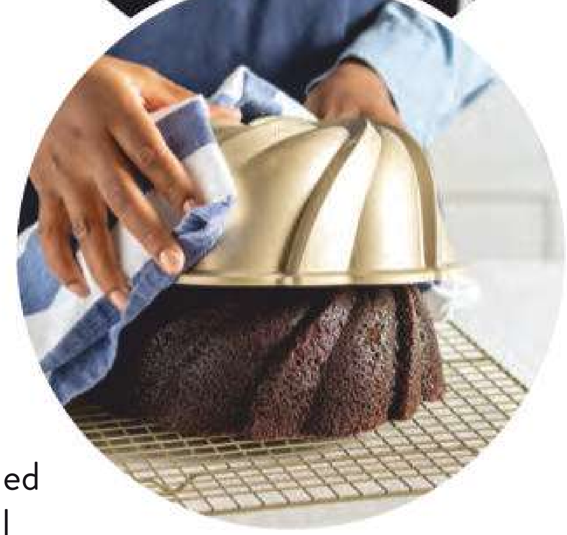
For yeast breads, liquids must be brought to the correct temperature to activate the yeast. Too-cold liquid will not activate the yeast; too-hot liquid will kill it. Active dry yeast should be dissolved in warm liquid before mixing with other ingredients. Instant yeast should be combined with other dry ingredients and needs very warm liquid for activation, or blooming. (And yes, there is a temperature difference between warm and very warm liquid.) Liquid measuring 140°F (60°C) or higher will kill yeast.

Temperature control is also vital for better gluten formation and structure in enriched bread. Some recipes call for scalded milk, which is essential when milk is the main liquid. Scalding weakens whey protein, allowing yeast to work efficiently, as whey protein can weaken gluten and hinder rising.

Detailed Doneness

In baking, temperature is crucial, as it defines the flavor, texture, color, and overall palatability of the baked good. Higher temperatures darken the bread, while lower temperatures result in a light golden-brown color. Crusty breads are typically baked at higher temperatures, whereas breads with a thinner, crispier crusts are baked at a lower or moderate temperature. Additionally, temperature affects the rise of baked goods with leavening agents; higher temperatures cause quicker rising, while lower temperatures can slow it down.

Cooling Correctly



Temperature control during cooling is as important as during baking. Baked goods often set and develop their final texture while cooling. For example, meringues cooled overnight in the oven set well and dry out better than those removed immediately. Proper cooling also maintains the structural integrity of baked goods; removing them from the pan too quickly can cause them to shrink, crack, or collapse.

Storage of baked goods also impacts food safety. Bacteria multiply rapidly in a temperature range of 41°F to 135°F (5°C to 57°C). Dairy-rich foods such as cheesecakes and quiches should not be left sitting out for more than two hours. It's a good idea to have a thermometer in your fridge to know for sure it's cooling to at least 39°F (4°C).

Key Storage Temperatures

Cold foods	cooler than 40°F (4°C)
Hot foods	at least 140°F (60°C)

1 TBS
1 TEASPOON
1 TBSP 15 ml

SEMOLINA

The secret ingredient of southern Italian cooking

BY AMBER WILSON

There are those ingredients so intimately tied to their place of origin that I love grouping them together in my pantry. It's like having a little culinary world map, making everything much easier to find. Plus, there's the added delight of seeing the beautiful packaging—Italy's offerings are always the most captivating.

A bunch of dried oregano flowers from Calabria hangs upside down from a small hook next to stout bags of Tipo "00" and semolina flours. Beautiful cans of olive oil sit beside clear packets of *taralli*—little bread rings from Puglia—tied up with black satin ribbon. Tiny jars of crimson Calabrian peppers and green Castelvetrano olives are stacked on top of one another, and a vintage aqua and gold tin filled with amaretti cookies sits next to a small cobalt and white jar of Amarena cherries.

I reach for the semolina flour and inhale its warm, inviting fragrance, reminding me of fresh pasta, sun-ripened wheat, and Sunday afternoons. Semolina is one of the cornerstones of southern Italy's bold, passionate, and creative cooking. Its name, derived from the Italian word "semola," meaning "bran," reflects its pleasantly coarse texture and distinctive amber hue, which are reminiscent of the golden durum wheat fields of southern Italy.

BUYING AND STORING SEMOLINA

Semolina is available at most major supermarkets in the baking supplies aisle, often next to the all-purpose flour. It can also be found at specialty Italian food markets and online. Be sure the packaging reads "semolina flour," "extra fancy durum wheat," or "semolina rimacinata" and is made with durum wheat. Beware of corn semolina or rice semolina, as they aren't semolina but are called semolina for their coarse texture. Semolina will last for up to a year when stored in a cool, dark place. Keep it in the refrigerator or freezer for an even longer shelf life.

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Semolina is made by removing the coarse bran and germ from durum wheat. The remaining endosperm is then stone-milled and ground extra-coarse or medium, creating semolina's distinct sandy texture. Aptly named "durum," meaning "hard" in Latin, it's the hardest of all wheat varieties. It is celebrated for its glorious color due to high concentrations of carotenoids and protein. Semolina contains 13% or more protein, compared to around 11% in all-purpose flour. A finer form of semolina, called durum flour or *semolina rimacinata*, is semolina that has been twice-milled to achieve a silky, powdery texture, closer to that of all-purpose flour. Its delicate quality lends itself to lighter, more refined desserts.

One of the gifts of semolina is that it's versatile enough to elevate a wide range of recipes, from rustic breads to elegant cakes. It adds an unexpected complexity and wonderful depth of flavor that pairs beautifully with the chocolate in cookies. *Pane Siciliano*, semolina-sesame seed bread from Sicily, is truly a standout thanks to the vibrant, sunny color of semolina in the crust and crumb, along with its earthy flavor that's accentuated by the sesame seeds. Adding semolina to the iconic Campanian pastry *sfogliatelle* lends structure to the filling. Its slightly nutty flavor also deepens the filling's richness while absorbing moisture to help prevent sogginess.

Semolina works its wonders in the world of bread. Some breads are made entirely with semolina flour, like *pane di Altamura* from Puglia. When combined with bread or all-purpose flour, semolina adds strength and substance to doughs like focaccia or ciabatta. Adding semolina to pizza dough gives it a resplendent golden color and incredible crispness when baked. The rich protein in the flour helps create a sturdy gluten network, which is essential for the rise and shape of the bread.

Semolina's high protein content contributes to a pasta dough that's elastic and resilient and holds its shape beautifully when boiled. It can turn a simple blend of ingredients into a vibrant, resilient pasta dough with a delightful texture and a subtle nutty flavor.

Don't be afraid to experiment by adding semolina to recipes that don't typically call for it. If your recipe calls for all-purpose flour, try replacing about one-fourth of it by weight with semolina flour. This little tweak adds a lovely depth of flavor and a subtle, intriguing texture to cakes, quick breads, and cookies. It's a small change that can make a big difference in your baking, giving your treats that extra bit of charm.

Recipes featuring semolina remind us how even the simplest ingredients can bridge different cultures with every bite. In North Africa, semolina is transformed into couscous through a gentle steaming process, creating a lovely dish that pairs perfectly with countless flavors. In South India, semolina, or *rava*, adds a distinct charm to savory breakfasts like *upma* and sweet treats like *kesari*. Semolina adds its unique texture and depth of flavor to aromatic desserts such as the sweet, syrup-soaked semolina cake called *basbousa* in the Middle East and a semolina custard cake called *politiko* in Greece.

Semolina adds its enticing nutty and earthy tones to kitchens across the world, including mine. Having a bag of semolina in your pantry is like possessing an unassuming yet profound magic. I am deeply comforted knowing I can create something equally reassuring and exciting from the bags, jars, and cans in my kitchen. It's a pantry of endless possibilities. b

BAKE WITH

SEMOLINA

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Greek Custard Cake
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PHOTOGRAPHY BY
JOHN O'HAGAN
RECIPE DEVELOPMENT BY
OLA AGBODZA

brownie bliss

Fudgy with a hint of cake-like crumb and a shiny, flaky top, this is everything you want in a brownie

Our editor-in-chief's perfect brownie is chewy, fudgy-with-a-touch-of-cakey, with a shiny, crackled top and lightly crisp edges for the side- and corner-piece lovers. Finding the right ingredients and steps to achieve perfection takes time, but it's a challenge we happily took on. No matter their texture, all brownies have the same base ingredients—flour, sugar, chocolate, eggs, and fat (usually butter)—but it's a matter of ratios and how the ingredients are combined that makes the difference in a recipe.

The first criteria of a fudgy brownie is to have more fat than flour, but equally important is how the sugar is incorporated into the fat. When creaming butter and sugar, air is incorporated into the mixture, which, in brownies, creates a cakier texture. Since we wanted a majority fudgy texture, we melted the butter, chocolate, and sugar together in a double boiler, which does not add air. However, because we wanted a hint of cakey texture in these brownies, we added a small amount of baking powder to bring a controlled amount of air, or rise, into the batter.

Melting the butter and sugar together does more than create a fudgy texture in your brownies; it also contributes to the brownies' shiny, flaky top. The sugar in the brownies needs to dissolve smoothly into the butter and chocolate, but sugar doesn't melt easily in fat. During recipe testing, we learned that even though using granulated sugar created a slightly crackled top, it did not give us the level of sheen we wanted. A simple swap to confectioners' sugar allowed for quick and smooth melting into the butter—its finely ground consistency dissolves in the small amount of water that butter contains a lot easier than granulated sugar does. Once in the oven, the sugar recrystallizes and forms a thin film on the brownie batter that becomes the signature glossy, flaky top.

Eggs contribute to the overall fudgy density of a brownie. The yolks add additional fat and moisture to the batter and the whites create structure, though too many egg whites will dry out your brownies. Most recipes call for two or three eggs, but this one uses four. We did this because egg whites are approximately 90% water, and this water helps to fully dissolve the sugar in the batter, which contributes to a crackly top. And lightly beating your eggs together before adding them to the batter helps prevent you from overmixing the batter, another key to a perfect fudgy-to-cakey ratio.

Now that you have the perfect batter, it's time for a perfect bake. The density of a fudgy brownie batter requires a longer bake to cook all the way through. This recipe bakes longer and at a lower temperature than a cakey brownie, but because of our added baking powder, it bakes faster than a brownie that is fully fudgy. Additionally, the lower temperature helps keep the brownie from drying out or overbaking around the sides and prevents the baking powder from causing the batter to rise too quickly during the bake time.

Who says perfection isn't possible? At least it is for brownies!

PERFECT BROWNIES

Makes 9 brownies

With a whisper of coffee from espresso powder and notes of caramel from dark brown sugar, these brownies have a rich flavor that sings in every luxurious bite.

8	ounces (226 grams) bittersweet chocolate, chopped
¾	cup (170 grams) unsalted butter, cubed
1⅔	cups (200 grams) confectioners' sugar*
¾	cup (165 grams) firmly packed dark brown sugar*
1¼	cups (156 grams) all-purpose flour
3	tablespoons (15 grams) unsweetened cocoa powder, sifted
¾	teaspoon (2.25 grams) kosher salt
¾	teaspoon (1.5 grams) instant espresso powder
¼	teaspoon (1.25 grams) baking powder
4	large eggs (200 grams), room temperature and lightly beaten
2	teaspoons (8 grams) vanilla extract

1. Preheat oven to 325°F (170°C). Spray an 8-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over all sides of pan.

2. In the top of a double boiler, heat chocolate and butter over simmering water, stirring occasionally, until melted and smooth. Turn off heat, and whisk in sugars until well combined, 1 to 2 minutes. (Mixture will not be completely smooth.) Remove from heat, and let cool for 5 minutes.

3. In a medium bowl, whisk together flour, cocoa, salt, espresso powder, and baking powder.

4. Gradually add eggs to chocolate mixture, whisking until combined. Whisk in vanilla. Fold in flour mixture just until combined. Spread batter into prepared pan.

5. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 45 to 50 minutes. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Cut into bars. Store in an airtight container for up to 3 days. b

**We used C&H® Powdered and Dark Brown Sugars.*

PRO TIP

Confectioners' sugar dissolves more evenly than granulated sugar, which contributes to the brownies' lightly crisp and flaky top crust.

SFOGLIATELLE

Master the art of these golden pastries with their shatteringly crisp, flaky layers and luscious semolina-ricotta filling

Sfogliatelle, meaning “thin layer” or “thin leaf,” are heavenly, shell-shaped pastries from the Campania region of southern Italy. The story of these pastries can be traced back to the early 17th century in Conca dei Marini, a town in Salerno within Campania. A nun at the Santa Rosa monastery crafted a rustic, simple, layered pastry dough, filling it with a mixture of semolina cooked with milk, ricotta cheese, dried fruit, and sugar. In the late 18th century, pastry chef Pasquale Pintauro acquired the recipe and opened a pastry shop in Naples that became famous for its sfogliatelle. His skill and dedication elevated the pastry from a regional delight to a beloved Neapolitan classic, celebrated across Italy and beyond.

In Naples, you’ll find two enchanting variations of sfogliatelle. First, there are the dome-shaped *sfogliatelle frolla*, with a semolina-ricotta filling encased in a shortcrust pastry called *pasta frolla*. Then there are *sfogliatelle ricce*—“ricce” meaning curly—famed for staggered layers of paper-thin pastry that crackles into a million tiny flakes with one bite, revealing the creamy filling nestled inside.

The secret to those glorious layers that Neapolitans insist on lies in slathering the dough with lard (*strutto*) and stretching it until it’s sheer. Inside, the filling pays homage to the classic *sfogliatella* with a hint of spices—cardamom, cinnamon, and vanilla—while candied orange peel adds a vibrant touch to the creamy semolina-ricotta filling. Feel free to play with your own delicious variations, like chopped chocolate or cocoa powder, a splash of limoncello and lemon zest, or ground pistachios. These pastries may be a labor of love, but the reward for your efforts is truly irresistible.

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD AND KATIE MOON DICKERSON / STYLING BY MAGGIE RATLIFF

Are Lobster Tails the Same as Sfogliatelle?

Though they may appear similar with their countless layers and delicate conical shapes, Italian American lobster tail pastries differ from sfogliatelle. Lobster tails are about twice the size of their Italian counterparts. Once shaped, choux pastry is piped into the dough, which puffs up during baking to create a hollow space inside. After cooling, the lobster tails are generously filled with crème diplomate, a decadent blend of whipped cream and pastry cream.

Kitchen Confidants

Here are a few standout tools to help you make stunning sfogliatelle

Using a pasta machine to roll the **pastry dough** will save you time and energy and help you get the layers to an even thickness. A hand-crank pasta machine and a pasta roller that attaches to a stand mixer are both great options.

Rolling the dough onto a **rolling pin** is a simple trick that makes it much easier to handle. While a regular-size rolling pin will do the job, a smaller one will make it easier to guide the dough. This helps prevent a long trail of dough across your work surface—because when it's fully rolled out, it can stretch to 4 feet long!

A ruler and a sharp **knife** are your best friends when slicing the dough. They ensure each piece is perfectly uniform, which is essential for even baking and a beautiful, consistent appearance.

SFOGLIATELLE

Makes about 24 pastries

Sfogliatelle, meaning "thin layer" or "thin leaf," are divine pastries from the Campania region of Italy. Be sure to plan ahead, as this recipe requires time and patience to roll, measure, cut, shape, and fill the pastries into their classic shell-like shape. Once you have one bite, all your hard work will be well worth it as the layers of flaky, golden pastry crackle into a million shards, revealing the creamy, custardy semolina-ricotta filling inside. They're best enjoyed warm (alongside a cappuccino, by Neapolitan standards), as they lose their irresistible crispness over time.

Dough:

4	cups (508 grams) bread flour
2	teaspoons (6 grams) kosher salt
¾	cup plus 3 tablespoons (225 grams) water
1	tablespoon (21 grams) honey
All-purpose flour, for dusting	
8	ounces (227 grams) lard

Filling:

1	cup (240 grams) whole milk, room temperature
½	cup (100 grams) granulated sugar
⅔	cup (120 grams) semolina flour
¼	teaspoon kosher salt
2	cups (450 grams) whole-milk ricotta cheese*
1	large egg yolk (19 grams), room temperature
1	teaspoon (4 grams) vanilla extract
½	teaspoon (1 gram) ground cinnamon
¼	teaspoon ground cardamom
¾	cup (107 grams) chopped candied orange peel

Confectioners' sugar, for dusting

1. For dough: In a large bowl, whisk together bread flour and salt. Add ¾ cup plus 3 tablespoons (225 grams) water and honey, and stir together until a shaggy dough forms. Turn out onto a clean surface, and knead until dough comes together. (Dough will look a little dry but will hydrate after resting.) Wrap in plastic wrap, and refrigerate for at least 1 hour or up to overnight.
2. Divide dough into 4 portions (about 186 grams each). Roll 1 portion of dough through a pasta roller at the largest setting. (Keep remaining portions covered in plastic wrap while you work.) Fold dough into thirds like a letter, and rotate 90 degrees. Repeat rolling, folding, and rotating two more times until dough is smooth and even.
3. After third roll, drop to the next level on pasta roller. Continue to roll dough, lowering setting on pasta roller with each pass, until you reach smallest setting. Lay finished dough flat, and lightly dust entire length with all-purpose flour. (Too much flour will dry out dough and it will rip when pulled.) Carefully roll dough onto a small rolling pin to make it easier to handle.

4. Unroll about 6 inches of rolled-out dough in front of you. Using your hands, spread a thin, even layer of lard onto dough. Stretch it to 10 to 12 inches wide, or as thin and wide as you possibly can by hand. You should be able to see your hand through the dough. Starting from short side closest to you, roll dough into a tight log. Continue to grease, stretch, and roll dough until you have about 2 inches left. Cover final 2 inches with lard, and stretch out thin.

5. Take second portion of dough, and pass it through pasta roller. Repeat flouring and rolling up procedure; grease first 2 inches of dough, and stretch to match first portion of rolled-up dough. Overlap the portions, and continue to grease, stretch, and roll second portion. Repeat entire procedure with remaining dough so that all 4 portions of dough are rolled into 1 log.

6. Gently compress and roll log to even out the thickness; it should be about 13 inches long. Grease outside of log with lard, wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to overnight.

7. For filling: In a medium saucepan, bring milk and sugar to a low boil over medium heat, stirring occasionally. Stir in semolina and salt; cook, stirring constantly, until mixture thickens and begins to pull away from sides of pan, 1 to 2 minutes. Remove from heat, and let cool for 15 minutes.

8. In a large bowl, place semolina mixture. Whisk to loosen and break up large pieces. Add ricotta, egg yolk, vanilla, cinnamon, and cardamom; stir until smooth and combined. Fold in orange peel. Cover with plastic wrap, and refrigerate until cooled, at least 1 hour, or for up to 3 days.

9. Preheat oven to 400°F (200°C). Line rimmed baking sheets with parchment paper.

10. Spoon cooled filling into a pastry bag, and cut a ½-inch opening in tip.

11. Trim about ½ inch from each end of dough log. Cut log crosswise into 24 (½-inch-thick) slices. Working with 1 slice at a time, hold slice so your thumbs are resting in center of slice. Gently press and rotate slice in your hands to create a cone shape, pressing and flattening dough without unwinding it or separating layers. The finished cone should be about 2½ inches in diameter and 3 inches long.

12. Holding cone in 1 hand, pipe filling into cone (about 2 tablespoons or 38 grams), making sure to leave ¼ inch of headspace at top. Pinch together ends of cone to seal, and place on a prepared pan. Gently press on pastry to flatten. Repeat with remaining slices and remaining filling, placing 2 inches apart on prepared pans.

13. Bake until golden brown, 20 to 25 minutes, rotating pans halfway through baking. Let cool on pans for 5 minutes. Generously dust with confectioners' sugar. Best served warm. Store in an airtight container for up to 2 days.

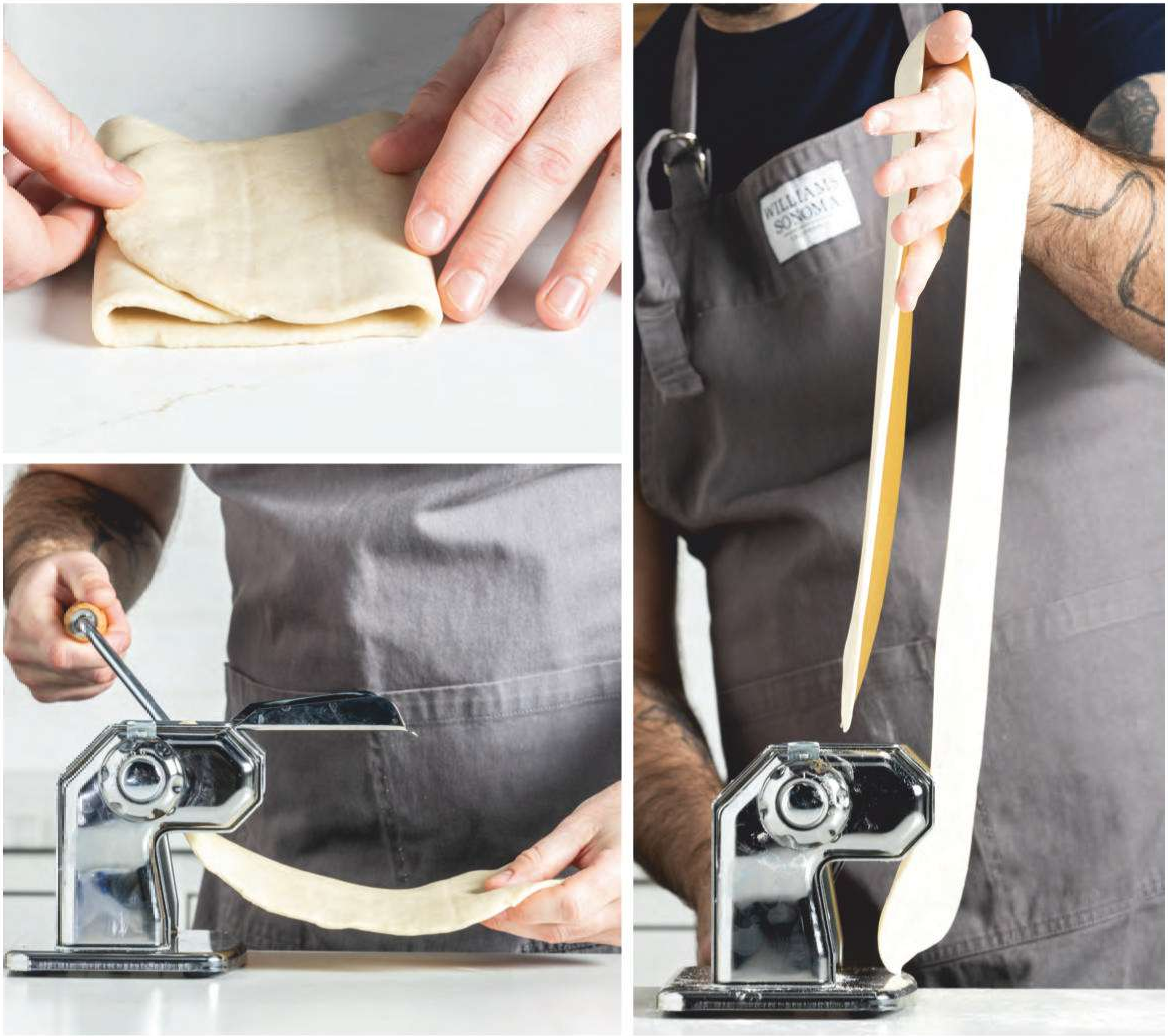
**We used BelGioioso® Ricotta con Latte® Cheese.*

Why lard?

Using lard in sfogliatelle isn't just a nod to tradition; it infuses the pastry with a rich depth of flavor that elevates every bite. Lard's unique fat composition helps create those delicate, flaky layers, allowing them to separate beautifully as they bake. Its high melting point ensures the dough maintains its shape, resulting in a crisp exterior and a tender interior. While you can substitute shortening for lard, it won't replicate the traditional flavor or texture quite as effectively. Butter is not a suitable substitute—its lower melting point causes it to leak out of the dough, which leads to a flat, greasy pastry and a mess to clean up.

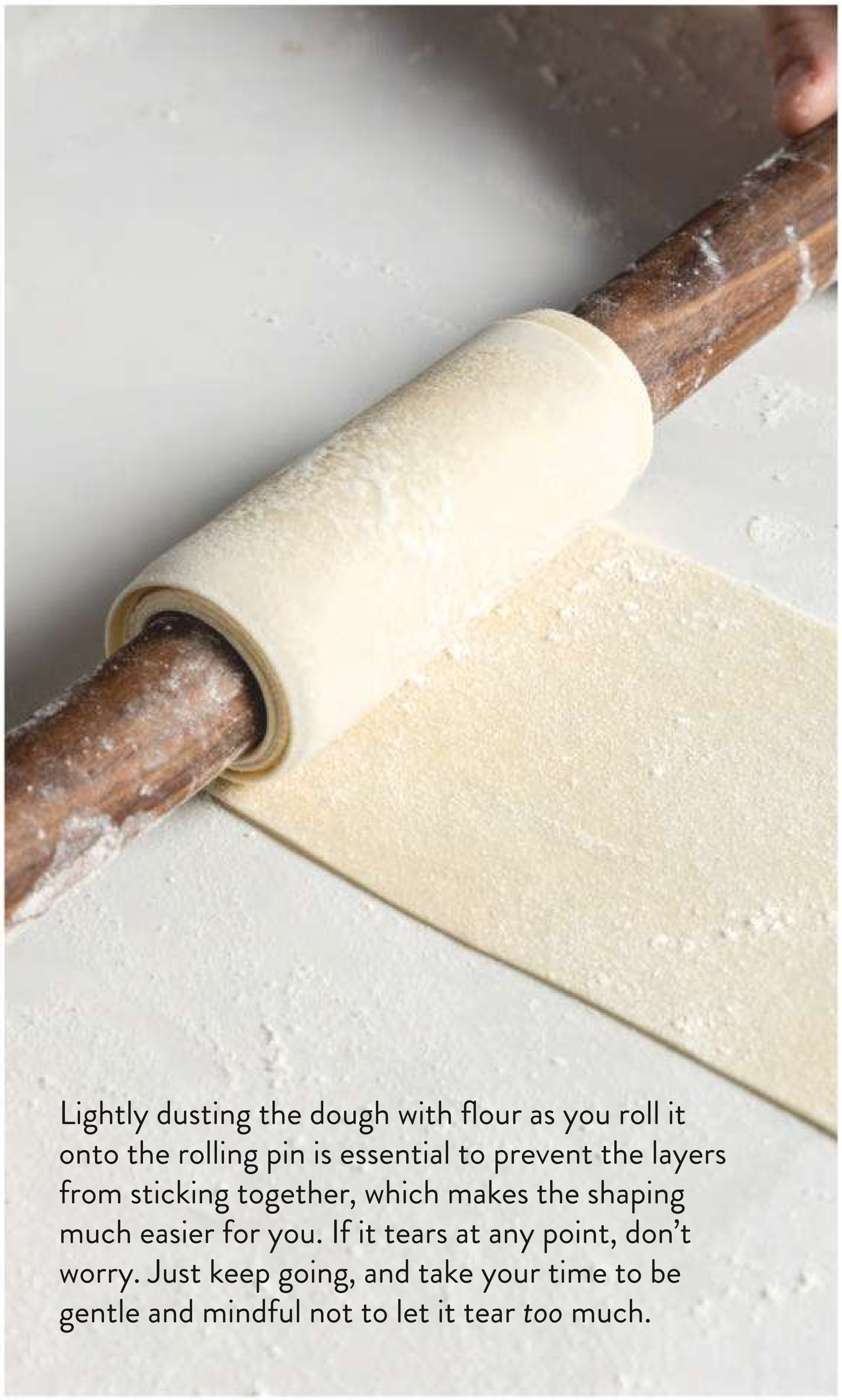
Read Between the Layers

Perfectly paper-thin pastry

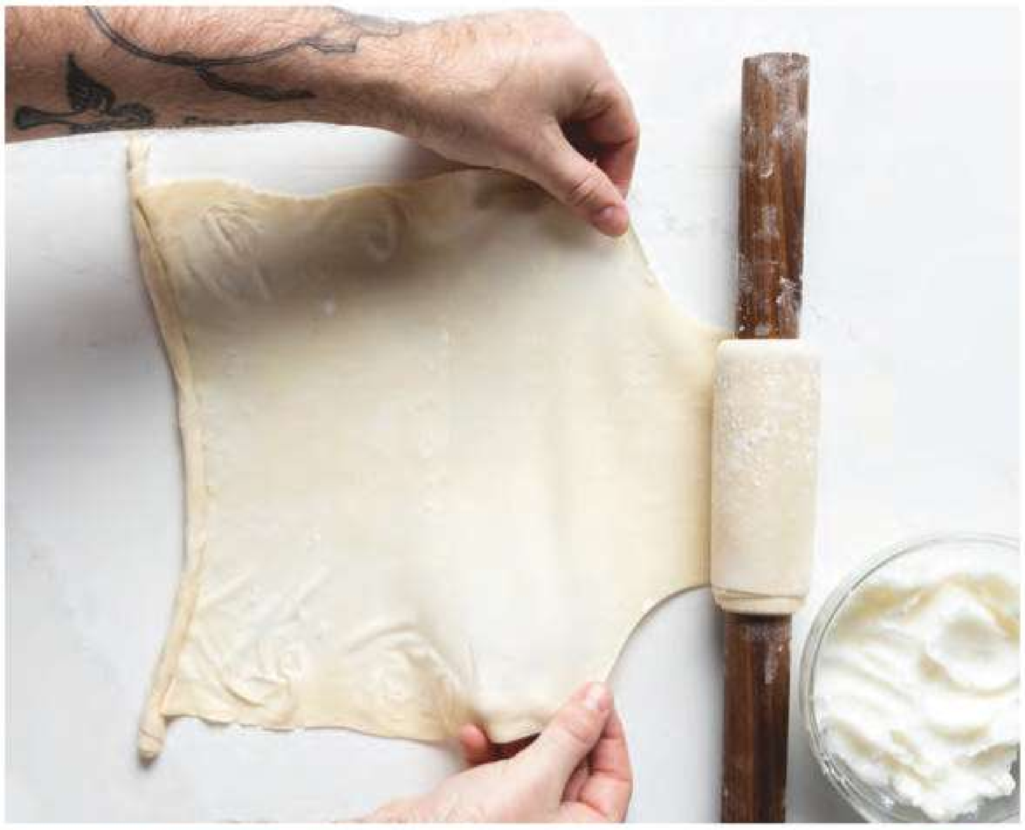


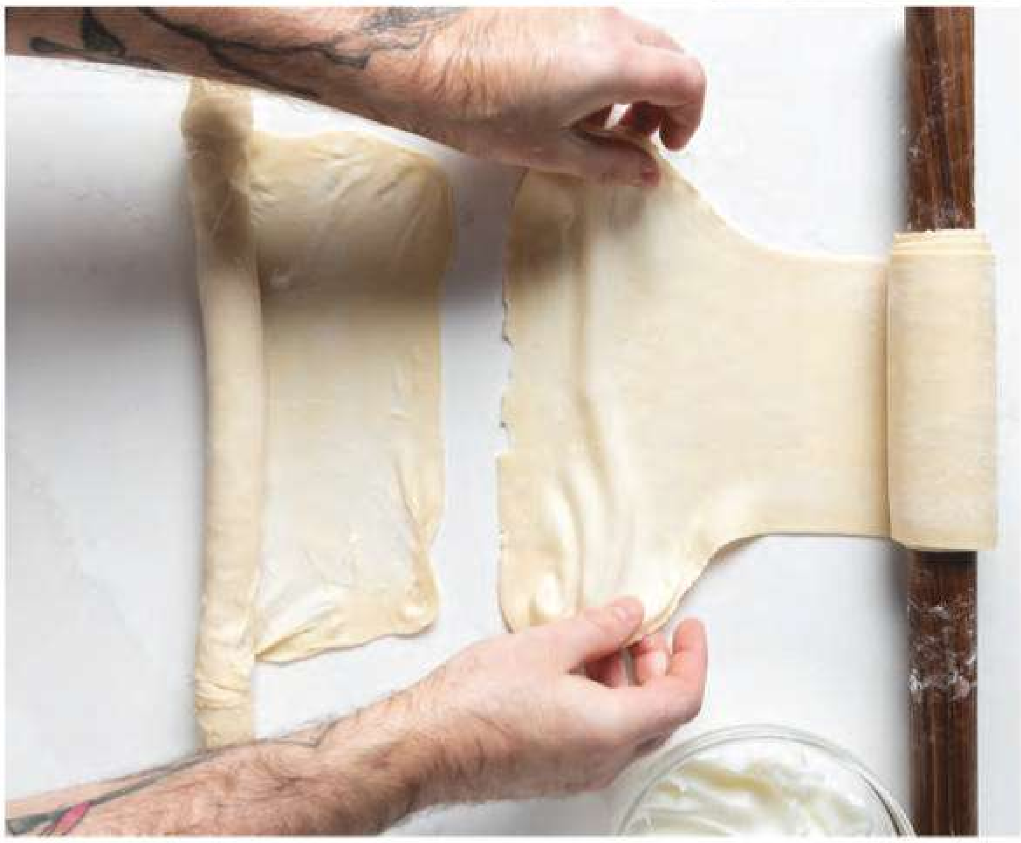
After dividing the dough, make sure to keep the remaining portions wrapped on the countertop to prevent them from drying out. When you're ready to roll, take one portion and flatten it into a rectangle, just slightly narrower than your pasta machine. Fold the dough in thirds and pass the dough through the machine on its thickest setting. After three passes, you will notice the dough is uniform and smooth. Keep confidently passing the dough through until you reach the thinnest setting on your pasta machine.

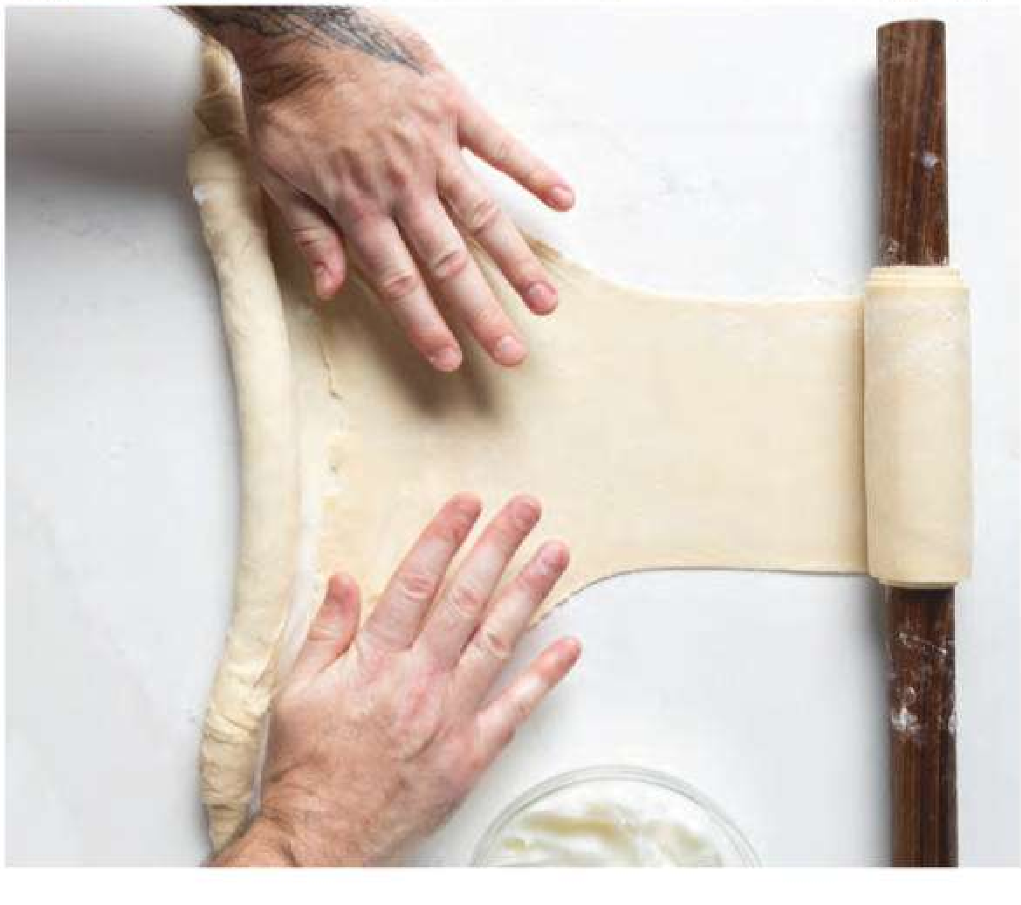
TIP: If you have helpers on hand, don't hesitate—gather them in the kitchen! There's something wonderfully satisfying about working together; the whole process becomes much more enjoyable and memorable.



Lightly dusting the dough with flour as you roll it onto the rolling pin is essential to prevent the layers from sticking together, which makes the shaping much easier for you. If it tears at any point, don't worry. Just keep going, and take your time to be gentle and mindful not to let it tear *too* much.





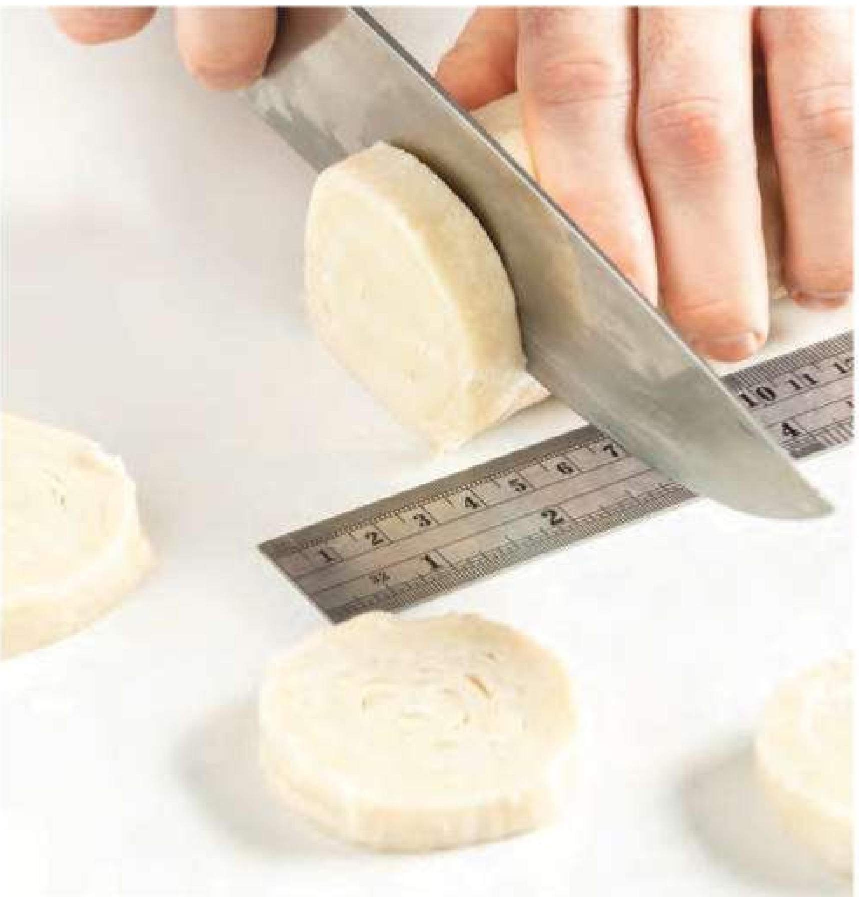


Smear the dough with lard and gently stretch the dough thinly in an upward and outward motion until it's beautifully translucent—think tissue paper-thin. With the shortest side facing you, start rolling the dough into a tight log, pulling gently as you roll to stretch it even thinner. Stop when you have a few inches left—you'll use this to overlap with the next piece of dough. Repeat with each of the remaining pieces of dough, overlapping the ends to form a single tight log about 2 inches in diameter.

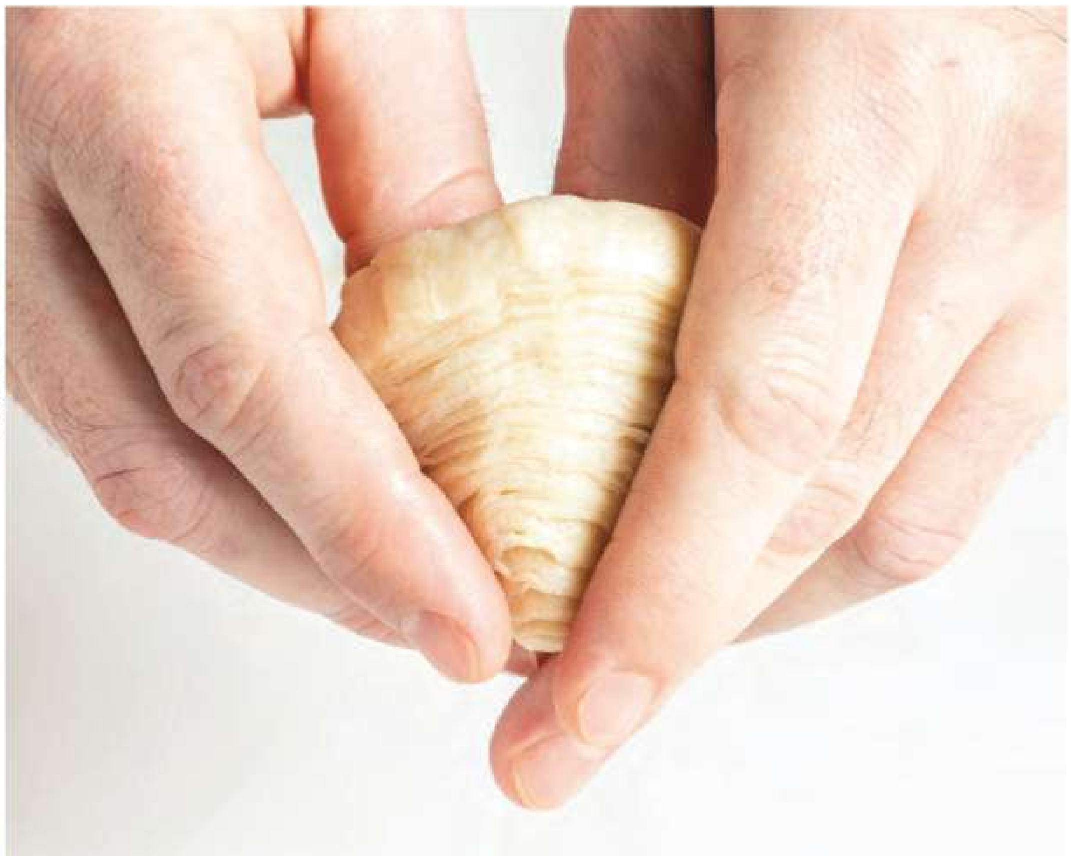
TIP: Your wrapped dough log can be frozen for up to 1 month. Simply thaw the dough in the refrigerator overnight, and you'll be ready to continue with the recipe.

Layers Reveal Their Secrets

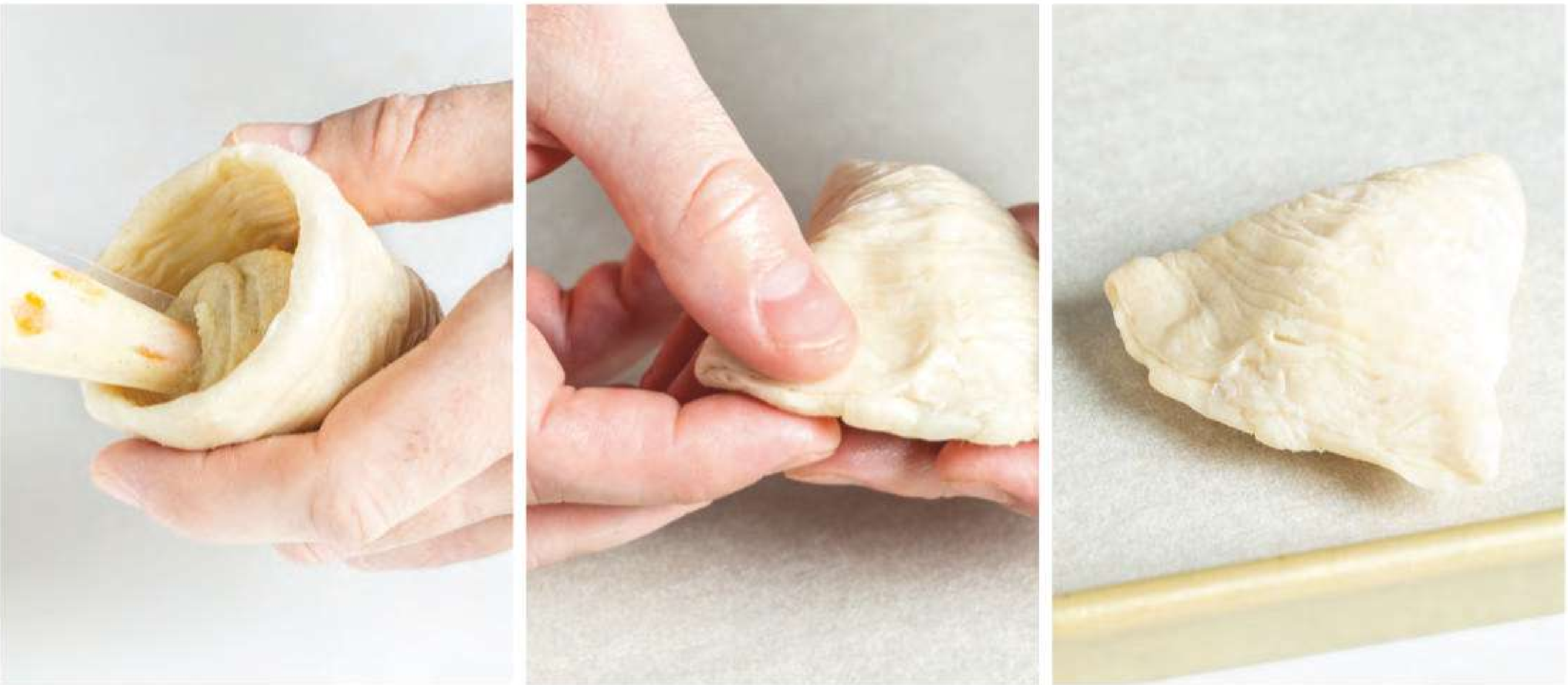
Shaping, filling, and baking sfogliatelle



Once your dough log is nice and firm, slice it into ½-inch-thick rounds. Work with one round at a time, keeping the rest covered on the countertop so the dough doesn't dry out. There's no need to rush—take time to breathe and savor the process.



Using your thumbs and fingertips, gently coax the dough from the center outward. Rotate the slice as you go, sliding the layers apart without separating, like slowly opening a collapsible cup. If you create a small hole, don't worry. Just reattach the dough—the filling won't leak out. The goal is to get the dough thin enough to achieve that lovely shatteringly crunchy structure.



Once shaped, pipe in your filling, making sure there's enough room to pinch the edges closed. Arrange on the parchment-lined baking sheet and continue with the rest of the slices. Then bake to golden perfection and dust with confectioners' sugar.

Make-Ahead Marvels

These pastries are wonderful prepared in advance. Shape, fill, and seal them the day before baking on a parchment paper-lined baking sheet, cover, and refrigerate overnight. In the morning, bake them off and enjoy them the way southern Italians do—as a warm, sweet breakfast. It’s a touch of luxury at your fingertips, transforming the everyday into a little dolce vita.

Although it's an Italian pantry staple, semolina flour is used throughout the Mediterranean and the world. Explore the diverse ways we've incorporated this unique flour into these mouthwatering bakes.

SENSATIONAL *SEMOLINA* BAKES

PHOTOGRAPHY BY
KYLE CARPENTER
RECIPE DEVELOPMENT BY
OLA AGBODZA
FOOD STYLING BY
KATIE MOON DICKERSON
STYLING BY
MAGGIE RATLIFF

Semolina Chocolate Chip Cookies,
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SEMOLINA CHOCOLATE CHIP COOKIES

Makes about 24 cookies

A blend of all-purpose and semolina flours gives these cookies a unique thick and chewy texture. Semolina helps create crisp edges and a slightly firm center and contributes to the cookies' gorgeous golden color. We also added two kinds of chocolate and a sprinkle of flaked salt for a sophisticated take on a staple recipe.

1 cup (227 grams) unsalted butter, softened
1 cup (220 grams) firmly packed light brown sugar*
½ cup (100 grams) granulated sugar
2 large eggs (100 grams), room temperature
2 teaspoons (8 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
1½ cups (225 grams) semolina flour*
1 teaspoon (5 grams) baking soda
1 teaspoon (3 grams) kosher salt
6 ounces (170 grams) dark chocolate, roughly chopped
6 ounces (170 grams) milk chocolate chips
Garnish: flaked sea salt

1. Line a rimmed baking sheet with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. Beat in vanilla.
3. In a medium bowl, whisk together flours, baking soda, and kosher salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Beat in chopped chocolate and chocolate chips just until combined. Using a 3-tablespoon spring-loaded scoop, scoop dough (about 50 grams each), and place on prepared pan. Cover and refrigerate for at least 2 hours or up to overnight.
4. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.
5. Place scooped dough 2 inches apart on prepared pans. Garnish with sea salt, if desired.
6. Bake until golden brown, 10 to 13 minutes, rotating pans halfway through baking. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 3 days.

**We used C&H® Light Brown Sugar and Bob's Red Mill® Semolina Flour.*

GREEK CUSTARD CAKE

Makes 1 (13x9-inch) cake

Locally called politiko Thessalonikis, *this rich cake is topped with a blanket of ground cinnamon. Originating from the vibrant city of Thessaloniki, a port city on the Thermaic Gulf of the Aegean Sea, this cake is known for its luxurious, moist texture and aromatic spice and is a beloved treat in households across northern Greece. Think of it as a Greek version of Italian tiramisù!*

2 cups (304 grams) semolina flour
1 teaspoon (3 grams) kosher salt
½ teaspoon (2.5 grams) baking powder
½ teaspoon (2.5 grams) baking soda
½ teaspoon (1 gram) ground cinnamon
1 cup (240 grams) whole milk
¾ cup (150 grams) granulated sugar
½ cup (120 grams) plain whole Greek yogurt
2 teaspoons (8 grams) vanilla extract
Cinnamon Simple Syrup (recipe follows)
Crème Diplomate (recipe follows)
Garnish: ground cinnamon

1. Spray a 13x9-inch baking pan with baking spray with flour.
2. In a large bowl, whisk together semolina, salt, baking powder, baking soda, and cinnamon.
3. In a medium bowl, whisk together milk, sugar, yogurt, and vanilla. Add milk mixture to semolina mixture, and whisk until well combined. Spread batter into prepared pan. Cover and refrigerate for 30 minutes.
4. Preheat oven to 350°F (180°C).
5. Bake, uncovered, until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 205°F (96°C), 18 to 25 minutes. Immediately spoon Cinnamon Simple Syrup evenly onto hot cake. Let cool completely in pan on a wire rack.
6. Spread Crème Diplomate onto cooled cake. Cover and refrigerate for at least 4 hours before serving or up to overnight. Just before serving, garnish with cinnamon, if desired. Cover and refrigerate for up to 3 days.

Cinnamon Simple Syrup

Makes about 1⅓ cups

- 1 cup (200 grams) granulated sugar
- 1 cup (240 grams) water
- ⅛ teaspoon ground cinnamon
- 1 teaspoon (4 grams) vanilla extract

1. In a small saucepan, bring sugar, 1 cup (240 grams) water, and cinnamon to a boil over medium-high heat, stirring occasionally until sugar dissolves. Remove from heat, and stir in vanilla. Let cool completely before using.

Crème Diplomate

Makes about 7 cups

- 4 cups (960 grams) whole milk
- 1 cup (200 grams) granulated sugar, divided
- 8 large egg yolks (149 grams)
- ½ cup plus 2 tablespoons (80 grams) cornstarch
- 1 teaspoon (3 grams) kosher salt
- 2 teaspoons (8 grams) vanilla extract
- 2 tablespoons (28 grams) unsalted butter, softened
- 1 cup (240 grams) cold heavy whipping cream

1. In a large saucepan, heat milk and ½ cup (100 grams) sugar over medium heat, whisking constantly, until steaming. (Do not boil.)
2. In a large bowl, whisk together egg yolks, cornstarch, salt, and remaining ½ cup (100 grams) sugar. Gradually add hot milk mixture to egg yolk mixture, whisking constantly. Return mixture to saucepan; cook over medium heat, whisking constantly, until thickened and bubbly, 4 to 5 minutes. Whisk in vanilla.
3. Strain mixture through a fine-mesh sieve into a large heatproof bowl. Whisk in butter in two additions until melted and well combined. Cover with plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until thick and cold, at least 4 hours, or overnight.
4. In a chilled large bowl, using a chilled balloon whisk, whisk cold cream until stiff peaks form.
5. Whisk cold pastry cream until smooth. Fold into whipped cream in three additions. Use immediately.

PANE SICILIANO

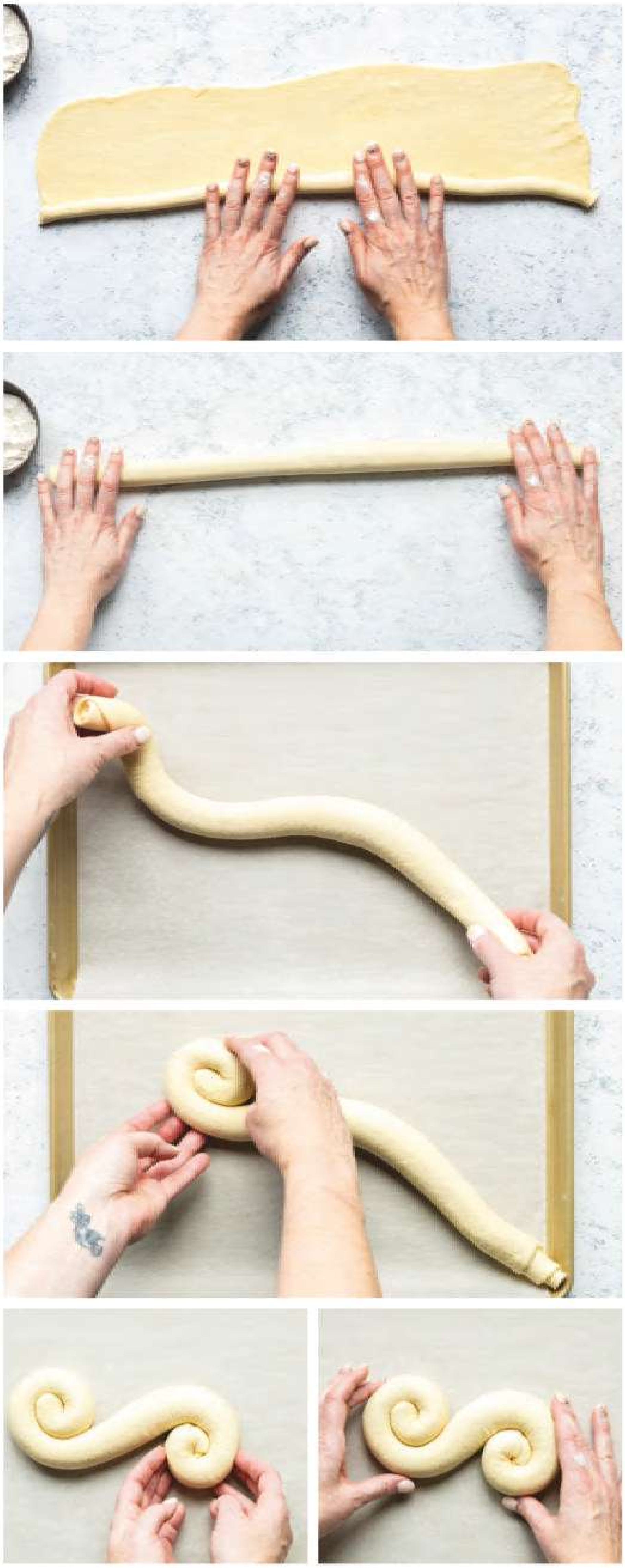
Makes 2 loaves

Pane Siciliano, *meaning literally "Sicilian bread," is perfect for accompanying meals or enjoyed on its own with a drizzle of olive oil. Traditionally rolled into an "S" shape called the* occhi (eyes) di Santa Lucia, *this gorgeous loaf has a touch of sweetness from honey and is often sprinkled with sesame seeds for added texture and taste.*

2 cups (304 grams) semolina flour, plus more for dusting
1½ cups (191 grams) bread flour
1 tablespoon (9 grams) kosher salt
1 (0.25-ounce) package (7 grams) instant yeast*
1¼ cups (300 grams) warm water (120°F/49°C to 130°F/54°C)
2 tablespoons (28 grams) olive oil
1 tablespoon (21 grams) honey
Water, for spraying dough
1 tablespoon (11 grams) sesame seeds

1. In the bowl of a stand mixer, stir together semolina, bread flour, salt, and yeast by hand. Using the paddle attachment, with mixer on low speed, add 1¼ cups (300 grams) warm water, oil, and honey. Beat until a shaggy dough forms; scrape sides of bowl.
2. Switch to the dough hook attachment. Beat at low speed until dough becomes elastic and slightly tacky and pulls away from sides of bowl, 13 to 15 minutes.
3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.
4. Line 2 baking sheets with parchment paper.
5. Turn out dough onto a clean surface, and punch down dough. Divide dough in half (about 427 grams each). Roll half of dough into a 24x9-inch rectangle. Starting with one long side, roll up dough into a 24-inch-long log (about 1½ inches thick). Place, seam side down, on a prepared pan. Shape into an "S" shape, rolling each end the opposite way of the other, creating a tight coil at tips of "S" shape. Loosely cover dough with a greased sheet of plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 1 hour.
6. Roll remaining dough into an 11x9-inch rectangle. Starting with one short side, roll up dough into a log; pinch and tuck ends to seal. Place loaf, seam side down, on remaining prepared pan. Sprinkle semolina on top of dough. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 1 hour.
7. Preheat oven to 400°F (200°C).
8. Generously spray doughs with water. Sprinkle "S"-shaped dough with semolina; sprinkle sesame seeds on remaining dough. Score loaves, if desired.
9. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 15 to 20 minutes. Let cool completely on pans on wire racks before slicing or storing. Store in airtight container for up to 3 days.

**We used Red Star® Instant Yeast.*



FRENCH SEMOLINA CAKE

Makes 5 (4-inch) cakes

This delightful French cake, known as gâteau de semoule, *is a simple yet elegant dessert that showcases the rich, buttery flavor of semola flour, which is finely ground semolina. Traditionally baked in a loaf or round pan, our version is baked in brioche à tête pans for elegantly fluted individual treats that are topped with Crème Anglaise and a dollop of fruit preserves just before serving.*

2 cups (480 grams) whole milk, divided
½ cup (76 grams) semola flour*
¼ teaspoon kosher salt
2 tablespoons (28 grams) unsalted butter, room temperature
1 large egg (50 grams), separated and room temperature
6 tablespoons (72 grams) granulated sugar, divided
1½ teaspoons (9 grams) vanilla bean paste
Crème Anglaise (recipe follows)
Apricot preserves*, to serve

1. In a medium heavy-bottomed saucepan, heat 1 cup (240 grams) milk over medium-high heat just until bubbles begin to form around sides of pan, 5 to 7 minutes. (Do not boil.)

2. In a medium bowl, whisk together semola, salt, and remaining 1 cup (240 grams) milk until well combined. Add semola mixture to hot milk in pan. Cook over medium-high heat, whisking constantly, until mixture is thickened and begins to bubble, 5 to 6 minutes. Remove from heat, and whisk in butter until melted and well combined.

3. In a small bowl, whisk together egg yolk, 3 tablespoons (36 grams) sugar, and vanilla bean paste until light and frothy, about 2 minutes. Add 1 cup (240 grams) hot semola mixture, 2 tablespoons (about 30 grams) at a time, whisking constantly until well combined. Add egg yolk mixture to remaining semola mixture in pan, stirring until well combined. Strain mixture through a fine-mesh sieve into a medium heatproof bowl, discarding solids. Cover with plastic wrap, pressing wrap directly onto surface of mixture to prevent a skin from forming. Refrigerate until completely cooled, about 1 hour.

4. Preheat oven to 350°F (180°C). Spray 5 (4-inch) brioche à tête pans with baking spray with flour.

5. In another small bowl, beat egg white with a hand mixer fitted with a whisk attachment at medium speed until frothy; with mixer on medium speed, slowly add remaining 3 tablespoons (36 grams) sugar. Increase mixer speed to high, and beat until medium peaks form. Fold egg white mixture into cooled semola mixture in two additions. Divide batter among prepared pans (about ½ cup or 115 grams each). Gently tap pans on a kitchen towel-lined counter to spread batter. Place brioche à tête pans on a baking sheet.

6. Bake until an instant-read thermometer inserted in center register 180°F (82°C), 15 to 20 minutes. Let cool in pans on a wire rack for 1 hour. Refrigerate until cold and set, about 4 hours, or up to overnight.

7. Invert cooled cakes onto serving plates; top with Crème Anglaise and preserves. Refrigerate in an airtight container for up to 3 days.

**We used Caputo Semola Flour® and Bonne Maman® Apricot Preserves.*

Crème Anglaise

Makes 2½ cups

1½ cups (360 grams) whole milk
6 tablespoons (76 grams) granulated sugar, divided
1½ teaspoons (9 grams) vanilla bean paste
¼ teaspoon kosher salt
4 large egg yolks (74 grams), room temperature

1. In a medium saucepan, heat milk, 3 tablespoons (36 grams) sugar, vanilla bean paste, and salt over medium-low heat, stirring frequently, just until steaming. (Do not boil.)

2. In a medium bowl, whisk together egg yolks and remaining 3 tablespoons (36 grams) sugar. Slowly add half of hot milk mixture, whisking constantly. Whisk egg yolk mixture into remaining hot milk mixture in pan. Cook over medium heat, whisking constantly, until mixture is thick enough to coat the back of a spoon and an instant-read thermometer registers 180°F (82°C).

3. Strain mixture through a fine-mesh sieve into a medium heatproof bowl, discarding solids. Cover with plastic wrap, pressing wrap directly onto surface of mixture to prevent a skin from forming. Refrigerate until cold, at least 4 hours, or up to overnight. Refrigerate in an airtight container for up to 4 days.

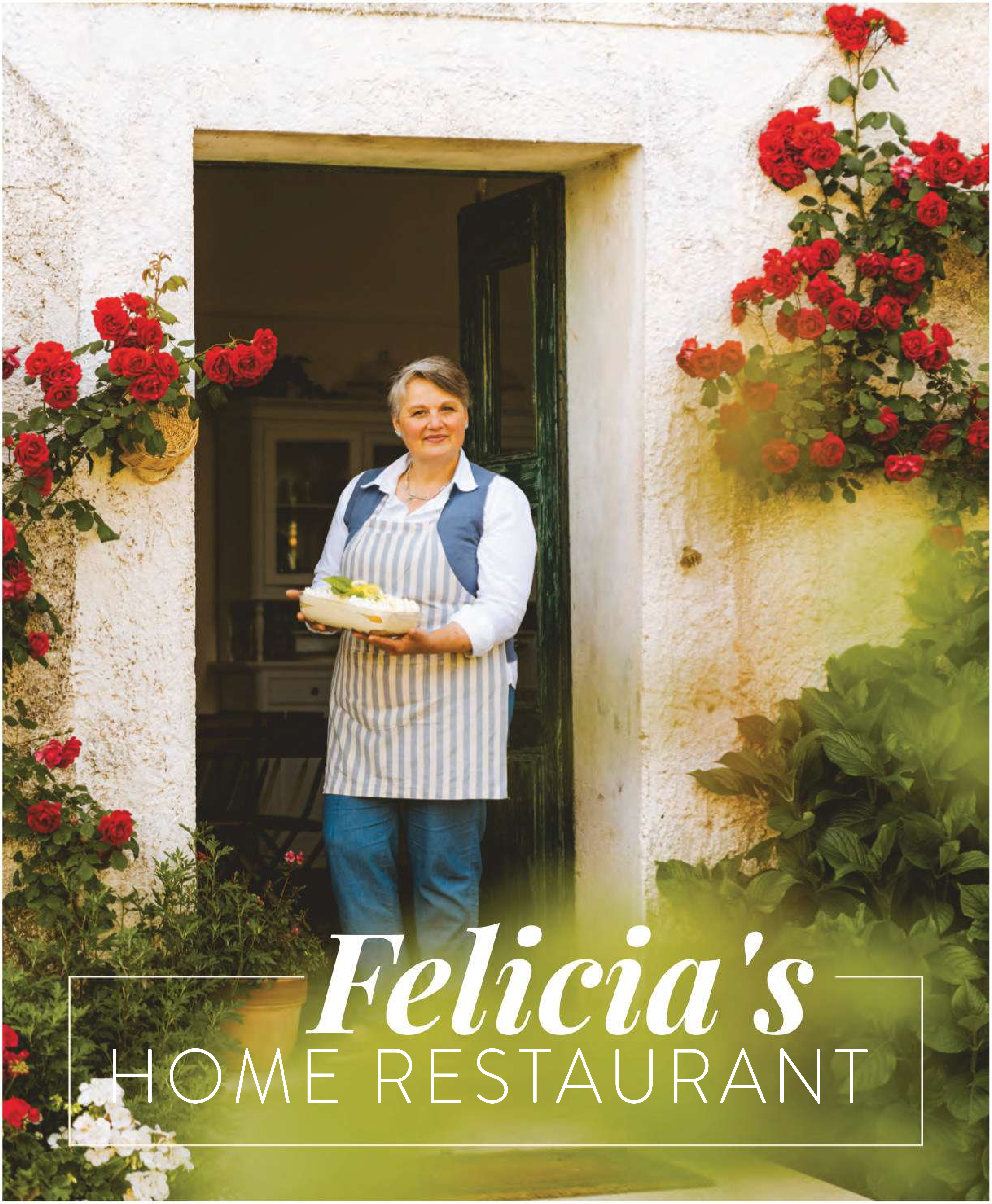
➔ **Find brioche à tête pans for this recipe at *bakefromscratch.com/shoptheissue*.**

THE BAKER'S PASSPORT TO

THE AMALFI COAST & CAPRI

BY BROOKE BELL
PHOTOGRAPHY BY JOANN PAI

Known for dramatic landscapes where mountains plunge into the sea and Mount Vesuvius rests in the distance, the Amalfi Coast and Capri boast culinary traditions that are as abundant as the fragrant lemon trees that sway in the breeze on hillside terraces



Felicia's HOME RESTAURANT

Tucked high between mountains in the Pietre commune of the Amalfi Coast countryside, Felicia's Home Restaurant is not a traditional restaurant but an invitation to cook alongside Felicia in her 17th-century farmhouse, Casale De Vivo, where she grew up. Arriving here will literally take your breath away as your eyes try to take in the beauty. As you wind past the garden and enter a courtyard, roses climb the home's patinaed stone walls, grapevines creep along a trellis that shades a beautifully set farm table, aprons flutter in the breeze from a clothesline, and an outdoor kitchen built around a wood-fired pizza oven gives way to stunning mountain views.

Felicia greeted Brian Hart Hoffman and me with a big *bongiorno* and *benvenuti* that felt like a hug from our long-lost Italian family. As she showed us her indoor kitchen, certainly the heart of any Italian home, beautiful ingredients were laid out on

cover
recipe

LEMON TIRAMISÙ

Makes 8 to 10 servings

Recipe adapted from Felicia's Home Restaurant

With layers of citrusy mascarpone cream and Limoncello-soaked ladyfingers, this easy and elegant twist on traditional tiramisù is made ahead so it's ready and waiting for you and your guests.

1 cup plus 2 teaspoons (250 ml) water
¼ cup (60 ml) Limoncello (recipe on page 93)
¾ cup plus 2½ tablespoons (180 grams) granulated sugar, divided
3 large eggs (150 grams)
2¼ cups (500 grams) mascarpone cheese
1½ tablespoons (1 gram) lemon zest (about ½ lemon), plus more for garnish
6 tablespoons plus 2 teaspoons (100 grams) fresh lemon juice (about 2 lemons)
1 (7-ounce) package (200 grams) ladyfingers
Sweetened whipped cream, to serve

1. Prepare the syrup for the ladyfingers by placing 250 ml water with the Limoncello in a saucepan over medium heat. Add 5 tablespoons (60 grams) sugar, and mix everything well with a spoon until the sugar has completely dissolved. Remove from heat, and reserve.
2. Separate the egg yolks from the egg whites into two medium bowls. Using a hand mixer, beat the egg whites on high speed until stiff peaks form.
3. To egg yolks, add remaining ½ cup plus 1½ tablespoons (120 grams) sugar, and beat with hand mixer on high speed until pale and thick, about 1 minute. Add mascarpone, lemon zest, and juice, and beat on medium until well combined. Add yolk mixture to stiff egg whites, and using a whisk, fold the ingredients together, folding from the bottom up to avoid deflating the egg whites.
4. Soak the ladyfingers in lemon syrup for a few moments, one at a time. Start arranging the ladyfingers on the bottom of a 10x7.5-inch (25x19cm) baking dish as you soak them in the syrup. Form a layer of ladyfingers and then cover them with a layer of mascarpone and lemon cream (about 2½ cups/420 grams). Repeat the operation with a second layer of ladyfingers and then with a second layer of cream.
5. Top with whipped cream as desired. Sprinkle the surface of the lemon tiramisù with a dusting of grated lemon zest and then the dessert will be ready to be served at the table, after having rested for at least an hour in the refrigerator.

the counter like a still life painting. We immediately felt at home and couldn't wait to learn Felicia's pasta techniques. Brian and I followed along as she led us through her process of making and kneading pasta dough, which we would then shape and cut in several ways, from traditional fettuccine to *trofie*, a twisted pasta shape perfect for soaking up the lemon sauce it would later be served with. Pizza dough was mixed for a rest before being stretched into rounds in the outdoor kitchen with the ingredients from the garden at arm's reach. Fresh basil was abundant, as were sweet and sun-warmed tomato clusters Brian couldn't stop popping in his mouth, heads of garlic, homemade tomato sauce, and fresh mozzarella. Once the pizzas were topped, Felicia used a wooden pizza peel to add them to the oven and turn as needed. Here, everything was cooked by Felicia's senses, without a timer in sight.

As hot pizzas Margherita came out of the oven, we gathered around the table for a memorable lunch with Felicia and her daughter, Giovanna. Felicia brought incredible dish after dish from her kitchen: cantaloupe wedges topped with salty prosciutto, caprese salad, bruschetta, trofie with a lemon sauce, fettuccine simply cooked with tomatoes, and the most incredible lemon tiramisù we've ever tasted . . . so good, in fact, we knew it had to grace the cover of this issue. Light, ethereal, and brightened with just the right amount of limoncello and lemon, the dessert was perfection. Our smiles were big, and our hearts were full after a delightful day with Felicia and her family.

GO THERE

To spend a day with Felicia in her home, visit ➔ ***feliciashomerestaurant.com*. Bookings for 2025 are available now.**

Felicia's
HOME RESTAURANT

FELICIA'S PIZZA CRUST

Makes 1 large crust or 4 small crusts

Recipe adapted from Felicia's Home Restaurant

This chewy yet crisp pizza crust recipe is adaptable and perfect for any time of year. Whether you choose to make one family-size pizza or four personal pies with this dough, you can create a base that's both satisfying and customizable.

1¼ cups (300 ml) warm water (110°F/43°C to 115°F/46°C)
1½ teaspoons (5 grams) active dry yeast (see Note)
1 tablespoon (14 grams) extra-virgin olive oil, optional
2 teaspoons (12 grams) fine sea salt
1 teaspoon (4 grams) granulated sugar, optional
4 cups (500 grams) "00" flour, plus more for dusting
Pizza sauce, fresh mozzarella cheese, and fresh basil, to serve

1. Pour 1¼ cups (300 ml) water into a large bowl; sprinkle with yeast and let stand until foamy.
2. Whisk in oil (if using), salt, and sugar (if using). Add flour, and stir until a sticky dough forms, lightly kneading until dough comes together. Cover with plastic wrap, and set aside in a warm, draft-free place until dough has puffed, about 1 hour.
3. Turn out onto a lightly floured work surface, and gently knead 1 or 2 times, forming a round. Place in a lightly oiled large bowl, and let rest at room temperature for about 6 hours. Use or store as is for 1 large pizza, or divide into 4 equal portions (about 208 grams each) for small pizzas.
4. Position oven rack in bottom third of oven. Preheat oven to 450°F (230°C). Place a pizza stone in cold oven to preheat for at least 1 hour. Alternatively, heat an upside-down rimmed baking sheet for at least 20 minutes.
5. On a lightly floured sheet of parchment paper or a pizza peel, stretch dough into a 14-inch circle for large pizza or 6-inch circle for small. Spread desired pizza sauce on surface, leaving a 1-inch border. Top with sliced fresh mozzarella cheese. Carefully slide pizza onto stone or baking sheet in oven.
6. Bake until crust is crisp and golden brown, 15 to 20 minutes. Garnish with fresh basil, if desired.

Note: *Felicia uses only a rounded ½ teaspoon (2 grams) active dry yeast during the summer.*

DISCOVERING THE
DIVINE COAST

Town upon town dot the magnificent Costiera Amalfitana from the peninsula of Sorrento to Vietri sul Mare. While you can drive and take buses past the storied villas and lavish hotels, the road along the coastline connecting the villages is narrow and can be quite busy during the high season as everyone stops to take in the views. We recommend basing out of one area and taking day ferries to the places you want to visit.

BENVENUTI NEL MIO
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TASTE THE BEST FROM LOCAL BAKERIES

Cookbook author, food writer, culinary instructor, and Amalfi Coast native Ursula Ferrigno shared some of her favorite local bakeries with us.

➔ Follow Ursula's culinary adventures on Instagram at @ursulaferringo.

Pasticceria Sal De Riso

Minori

URSULA'S PICKS: Try the torta ricotta e pere, a ricotta and pear cake with a hazelnut biscuit base, and Torta Caprese, a flourless chocolate and almond cake, from pastry chef Salvatore De Riso.

➔ *salderiso.it* and on Instagram at @pasticceriasalderiso

Pasticceria Pansa

Amalfi

URSULA'S PICKS: Don't miss the famous Delizia al Limone, with every component owed to the Sfusato Amalfitano lemon. Coming in at a close second is the Sfogliatella Santa Rosa, made from crisp puff pastry and filled with semolina, ricotta, and candied orange peel. (Be sure to read more about Pasticceria Pansa in our Bakery Profile on page 29.)

➔ *pasticceriapansa.it* and on Instagram at @pasticceriapansaofficial

Savoia Antica Dolceria

Amalfi

URSULA'S PICKS: Babà al Limone, a sponge cake soaked in lemon syrup, which is a twist from the traditional rum-soaked version.

➔ *savoiapasticceria.it* and on Instagram at @savoiapasticceria

OSTERIA LA FEFA
FINALE EMILIA (MO)
MACCHERONI AL TORCHIO ALLA MANIERA DE LA FEFA CON FAGIOLI IN UMIDO E PROSCIUTTO DI MODENA
NOVENTA DI PIAVE (VE
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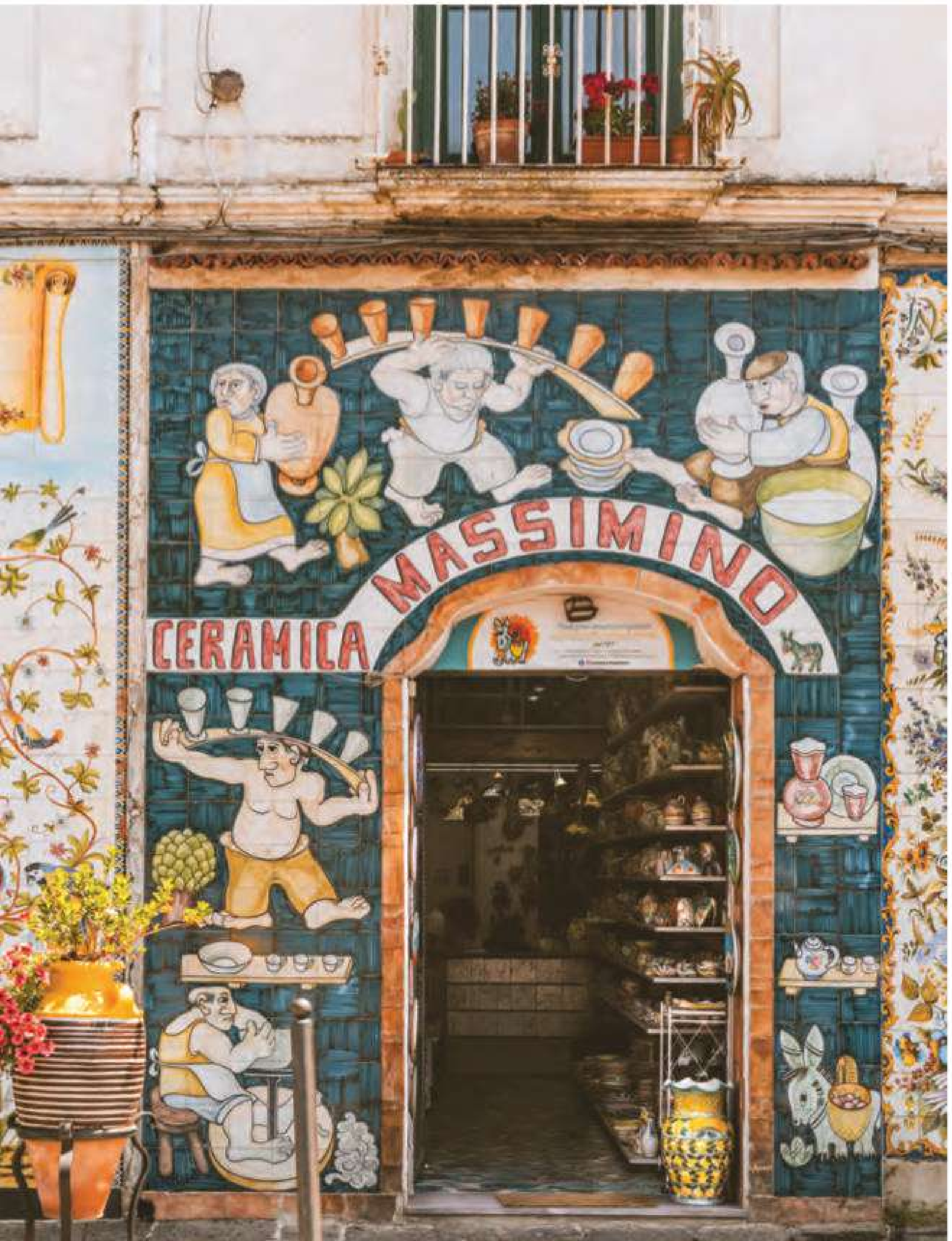

CERAMICA
MASSIMINO

VISIT VIETRI SUL MARE

The beautiful town of Vietri sul Mare anchors one end of the Amalfi Coast. If you're familiar with the fine Italian ceramics from the North Carolina-based company VIETRI, this town was the inspiration and namesake for founder Susan Gravely. Today, you'll find artisans still hand-painting at Ceramica Artistica Solimene, which is a great place to find a locally made souvenir. Be sure to stroll through Vietri sul Mare to admire the brightly colored tile door surrounds that decorate the shops in town and stop for lunch and a gelato.

➔ **ceramicasolimene.it**

STOP AT A GRANITA STAND

As you travel along the coastline, you'll find several small stands welcoming passersby to stop for the view and a refreshing granita made from local fruits. Our favorite was between Vietri sul Mare and Maiori and was absolutely incredible and a highlight of our time in the area.

STAY AT GRAND HOTEL EXCELSIOR VITTORIA

For our time on the Amalfi Coast, we based out of Sorrento and the five-star Grand Hotel Excelsior Vittoria, where we watched incredible sunsets over the Gulf of Naples and Mount Vesuvius each evening from the Terrazza Vittoria. The hotel was just named number one in all of Italy, and it's easy to see why. The entrance is the welcome of all welcomes as you drive through a lush Mediterranean garden and citrus grove. You might even see citrus being harvested for the hotel's Marmalade Riserva that's made by the culinary team and jarred so guests can take a taste of the Excelsior Vittoria home. Legend has it that the Roman emperor Augustus had a villa in the same location, but since 1834, the hotel has been owned and run by the Fiorentino family. Besides the fine amenities and service at the Excelsior Vittoria, it's conveniently located above Marina Piccola, where ferries arrive and depart. There's even a private elevator for guests that leads directly to and from the hotel, making exploring the area by ferry even easier. If you'd rather arrive in grand style, there's a landing pad for helicopters, and the concierge service can arrange a transfer to/from Naples.

➔ *excelsiorvittoria.com* and on Instagram at @excelsiorvittoria

CAPTIVATING CAPRI

Capri has charmed visitors for centuries, from Augustus, who originally developed the Italian isle as his personal paradise, and Tiberius, his successor, to artist John Singer Sargent, who fell into the island's spell in the late 1800s, and "Golden Era" celebrities, who made it their Mediterranean playground. While there's no shortage of history on Capri, you'll also find it rich with culinary traditions, where lemons are as prominent as the views of the sparkling sea.

From the moment the ferry docked at Marina Grande and I was whisked up the hillside in an open-air taxi with Brian Hart Hoffman, my expectations of Capri were exceeded, and la dolce vita (the sweet life) of the region was evident. And I'm not just referencing the many lemon desserts we enjoyed and the intoxicating smell of jasmine and citrus blossoms in the air.

One of the things that makes Capri so unique, besides its spectacular coastline that plunges into the Gulf of Naples and the Tyrrhenian Sea, is that much of the island is a pedestrian-only zone, with a maze of charming alleyways connecting hotels, shops, restaurants, and residential areas. After arriving at the top of the hill from the marina, taxis are required to stop before reaching the *piazzetta*, the main square and heart of the island, where everyone, including visitors and locals, stops for a cappuccino in the morning and a spritz cocktail in the late afternoon. From the piazzetta, pedestrians can twist and turn up and down cobblestone paths all over the island, following small ceramic directional signs in the stone walls as they make their way to hotels or other destinations. Tangles of bougainvillea decorate doorways, sundresses blow in the breeze outside boutiques, and views of the coastline are abundant.

On Capri, the beat changes throughout the day. Mornings are slow and quiet before ferries carrying day-trippers arrive, and the piazza and streets become crowded with those vying to experience the island in just a few hours. In the late afternoon when the ferries leave, calm returns to the isle. This is the perfect time to shop, stroll, and sit for an aperitivo. In the evening, the island is returned to those who stay and live there. Evenings on Capri are magical, when the sunlight softens and the pace slows.

UniCredit
Luisa Saccaria

Our home away from home on Capri was La Minerva. Brothers Marco and Antonino personally greet and welcome guests into what was once their family's home. Their grandparents Luigi and Laura opened two rooms of their villa to travelers in the early 20th century, and today, the family carries on their hospitality legacy with excellence. La Minerva has earned a prestigious fifth star and has won an award for being the best small hotel in all of Italy. After a welcome that feels like we're a part of the Esposito family, we realize we're not standing in a traditional hotel lobby but a chicly appointed living room, ideal for enjoying a refreshing lemonade and slice of homemade *torta* while our luggage is whisked away.

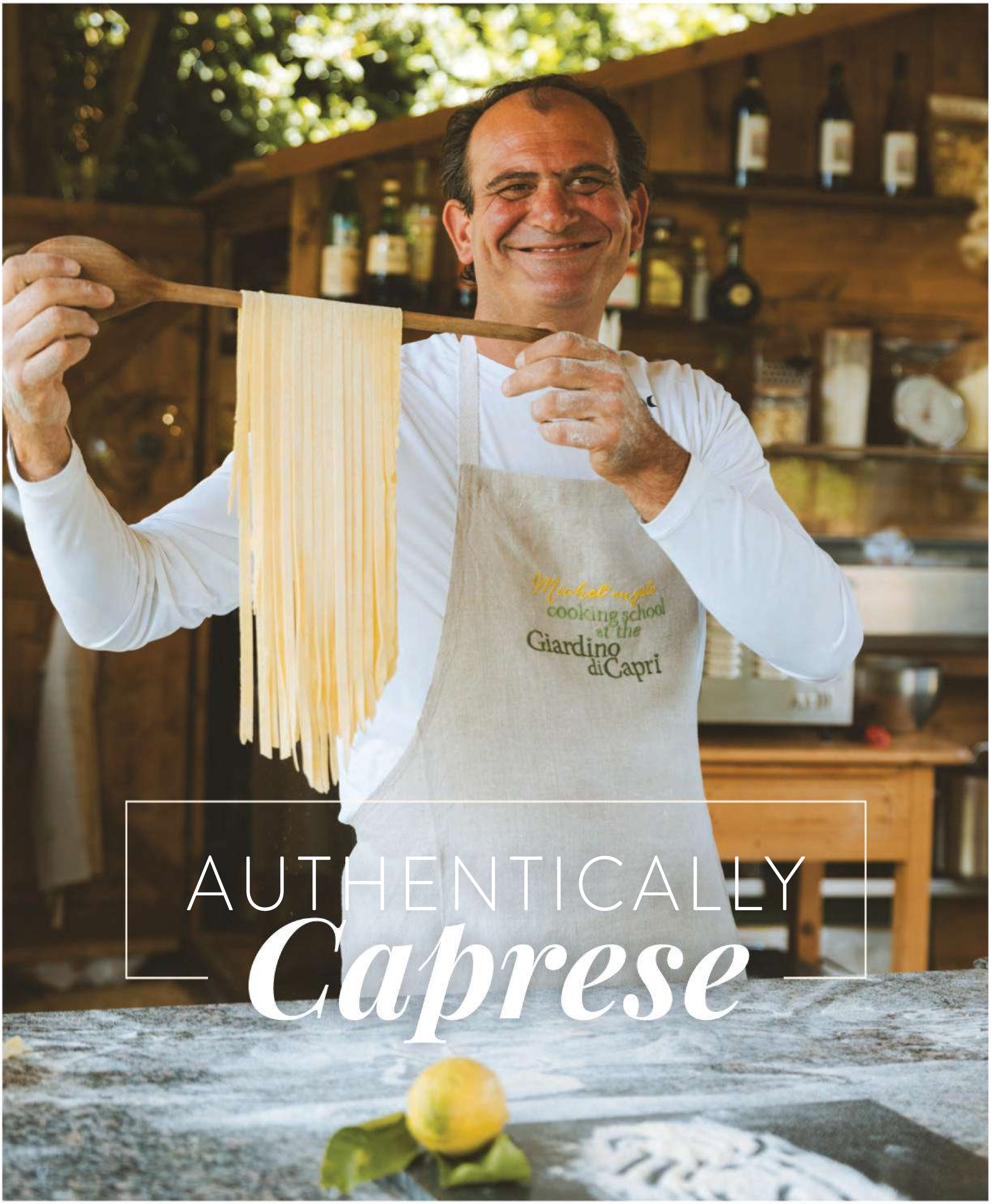
Here, each of the 19 guest rooms is uniquely special. Crisp white spaces meet the colorful tile floor accents the island is known for, and sea views beg us to sit and gaze into the azure abyss. La Minerva's serene pool area is set amongst a garden and offers a perfect reprieve during the day, where we take lunch, and the fabulous hotel team stops by to offer up refreshing treats like *sorbetto* throughout the afternoon. In the evenings, the lobby becomes a stage for cocktail magician Saverio Franco. With each creation he serves, the presentation is playful and surprising, from fire and smoke to giant bubbles that drop and burst before a first sip.

La Minerva's intimate terrace restaurant offers not only sweeping Mediterranean vistas but also dinner as well as breakfast. For breakfast, it's completely acceptable to eat cake, like Torta Caprese, while planning the day's activities. For dessert, after a lovely evening meal, their Torta Limone in the shape of a lemon is so realistic, you'll think you're cutting into the real thing until you taste the delicate sponge cake and bright flavor of the island's citrus. I can't think of a sweeter way to enjoy Capri than with a stay at La Minerva, where the magic of the island enchants you long after departure.

GO THERE

➔ ***laminervacapri.com* and on Instagram at @laminervacapri**

SO LA


cooking school
at the
Giardino
di Capri

AUTHENTICALLY *Caprese*

GO THERE

To book a class at Michel'angelo Capri, order Holly and Gianluca's fabulous olive oils and tomato sauces, and follow along with their island adventures,

➔ **visit *giardinodicapri.com* and follow on Instagram at @michelangelo_capri.**

The best way to truly experience a region's culture when traveling is through food and a local's perspective. When we arrived at Michel'angelo Capri's garden in the Anacapri neighborhood, local chef Gianluca D'Esposito and his wife, Holly Star, warmly welcomed us into their outdoor kitchen with open arms and island energy. Gianluca grew up on the island and loves to share his Caprese culinary traditions with guests in hands-on cooking classes that are equally entertaining and educational. Holly and Gianluca's love story began with a chance encounter that's truly something out of a romance novel or movie. Holly, an attorney and native of Australia, was visiting Capri for the first time and met Gianluca when she walked into his then restaurant, Michel'angelo, in the center of town. While they didn't speak the same language that evening, they shared a smile that brought their lives together and eventually led them to open Michel'angelo Capri cooking school in 2015 after they married and started a family.

For our day in the kitchen, we focused on all things lemon, beginning with Gianluca's delicate Torta Caprese al Limone. Gianluca beamed with pride as he used his great-grandmother's wooden spoon to fold the torta batter and told us about "mama's cake." What we love most about this recipe is that it's even better the day after it's made. Permission was given to let it completely cool in the pan, where it can stay until the next day. Now, that's a baker's made-ahead dream.

Once our cake was underway, it was time to focus on two pasta dishes that we'd later enjoy at lunch. While we always find joy in kneading pasta dough by hand, it's even better when you're taking in the views of a lush island garden and laughing with new friends. Ravioli Capresi—a local pasta filled with cheese and marjoram, served in a fresh pomodorini tomato sauce, and topped with basil—is bright and decadent at the same time. Fettuccine al Limone is a brilliantly simple recipe, as so many are in Italy, where a few key, high-quality ingredients harmonize perfectly.

Our last kitchen task was preparing homemade limoncello, an essential ingredient for Torta Caprese al Limone and a traditional ending to an Italian meal.

As we sat for lunch, we sipped several of the wines Holly and Gianluca produce from grapes grown on the mainland and in the region, tasted their cold-pressed extra-virgin olive oils, and enjoyed the rewards of our time in the kitchen and stories from our gracious hosts about life on Capri.

cooking school
Giardino di Capri

cooking school
at the
Giardino
diCapri

FETTUCCINE AL LIMONE

Makes 4 servings

Recipe adapted from Michel'angelo Capri

This recipe showcases the beauty of simplicity in Italian cooking. With methods to make pasta by hand or using a machine, you'll be savoring fresh fettuccine in no time. Be sure to save some pasta cooking water; it acts as a binding agent for the sauce to fully coat the noodles.

Fettuccine:

1⅔	**cups (208 grams) "00" flour**
⅔	**cup (102 grams) semolina flour**
1	**tablespoon (14 grams) olive oil**
¼	**teaspoon kosher salt**
3	**large eggs (150 grams)**
1	**tablespoon plus 2 teaspoons (25 grams) water**

Sauce:

4	**small lemons (270 grams), zested**
⅓	**cup (76 grams) unsalted butter**
1	**tablespoon (3 grams) chopped fresh thyme**

Garnish: fresh thyme

1. To make the pasta, mix the flour and semolina together. Shape the flour mixture into a circular mound on a suitable work surface (e.g., a kitchen benchtop) and make a well in the center. Add the olive oil, salt, eggs, and water into the well, and start to combine them with your fingertips as you begin gradually drawing in flour to the center to make a dough. Once the dough thickens, switch to kneading with both hands until the pasta is smooth and elastic. Roll it into a ball, dust with semolina, place a damp tea towel over the top of the ball, and leave to rest on a semolina-dusted dish for at least 20 to 30 minutes at room temperature.

2. Once rested, take the pasta and divide it into three portions. Only cut one off at a time. Sprinkle your work surface with semolina. Take one portion, and fully dust both sides of the pasta in semolina.

3. Using a pasta machine, with a rolling pin, or the palm of your hand, flatten the pasta so that it is thin enough to run through the thickest setting on your machine. Using a hand-crank pasta machine that clamps to your kitchen bench with a fettuccine-cutting setting, turn the dial to the thickest setting (usually number 1; however, this depends upon your machine type). Run the pasta through the machine. Fold the pasta in half, dust in semolina, and then run

the pasta through the thickest setting another time. Repeat until your pasta resembles a rectangular shape, the width the size of your pasta machine (usually 3 times).

4. Dust both sides of your pasta with semolina, turn the dial to the 2nd thickest setting, and run the pasta through the machine. Turn the dial to the 3rd thickest setting, and run the pasta through again. Repeat again with the dial on the second-last setting, and then run the pasta through one last time on the last setting.

5. Change the crank to the fettuccine setting, dust the pasta with semolina on both sides, and run it through the machine to cut your fettuccine. Extend the fettuccine along your kitchen bench, sprinkle with semolina, and cut to your desired length (usually 10 to 12 inches/20 to 25cm). Separate the fettuccine, and place on a dowel of a wooden pasta drying rack to rest for 5 to 10 minutes before boiling.

6. By hand using a rolling pin, roll the pasta until you have a thin (about 0.1 inch/2 to 3mm) sheet of pasta in a rectangle shape. Fold the rectangular pasta strip into a flattened tube and then slice into thin strips approximately 0.2 inch/5mm in width using a sharp knife. Toss the fettuccine strips onto the work surface dusted with semolina, sprinkling more semolina over the top of the strips. Separate the fettuccine and place on a dowel of a wooden pasta drying rack to rest for 5 to 10 minutes before boiling.

7. Repeat with the remaining dough portions and you will have enough fettuccine to serve 4 people.

8. Add a handful of sea salt to boiling water, and cook the pasta for 2 to 3 minutes until al dente.

9. Prepare the sauce by zesting the lemons finely using a grater (avoiding the pith). Put the butter and the finely grated lemon zest into a pan on medium heat, and cook for 3 minutes. Then add the thyme and toss.

10. Place a cup of the pasta water into the sauce, and then add the fettuccine to the sauce, and cook on high heat for another minute, making sure the pasta is coated in the sauce. To serve, garnish with some sliced or grated zest, as preferred, and fresh thyme.

Giardino di Capri
Giardino di Capri

LIMONCELLO

Makes about 2 liters

Recipe adapted from Michel'angelo Capri

A lemon liqueur, limoncello is traditionally made with lemons sourced directly from the Amalfi Coast. Considered a digestif (an alcoholic beverage served after a meal), Italians sip it icy cold from a tiny glass after a hearty lunch or dinner. Limoncello is also frequently used in baking. This recipe was passed down to Gianluca from his mother, and he makes it with lemons right from his garden.

10	**large organic lemons (about 1,800 grams)**
4	**cups plus 3 tablespoons (1 liter) pure grain alcohol (95% alcohol/190 proof)**
5	**cups plus 3 tablespoons (1.25 liters) water**
4	**cups (800 grams) granulated sugar**

1. With a vegetable peeler, peel lemons, avoiding the pith of the lemon and place the zest into a large jar.

2. Pour 1 liter of grain alcohol into the large jar with the lemon peel and seal with an airtight lid. Cover the outside of the jar so that it is shielded from the light (we covered it with a tea towel) and then place the jar in a dark space (e.g., a kitchen cupboard) for a minimum of 3 weeks.

3. After 3 weeks have passed, boil 1.25 liters of water in a large pot. Once boiling, add 800 grams of sugar and stir until it dissolves (approximately 2 minutes) to make a simple syrup. Remove and let cool. When the simple syrup is lukewarm, filter the alcohol and lemon infusion from the jar through a strainer into the pot of simple syrup (leaving the lemon zest behind).

4. Stir, let cool a little more, and then filter the limoncello through a strainer into another large pot before funneling into bottles. Store in a dry, cool, dark space for approximately 2 to 3 weeks before storing in the freezer. Serve icy cold and sip to aid digestion.

TORTA CAPRESE AL LIMONE

Makes 1 (12-inch) cake

Recipe adapted from Michel'angelo Capri

This luscious Italian cake marries rich, buttery almonds with bright, refreshing lemon. It's a great make-ahead dessert because the cake needs to stand overnight before serving.

3 cups plus 2 tablespoons (300 grams) blanched almond flour
10.5 ounces (300 grams) white chocolate, broken into pieces
1⅓ cups (300 grams) unsalted butter, room temperature
1½ cups (300 grams) white granulated sugar
8 large eggs (400 grams), separated
4 large lemons (720 grams)
1 tablespoon (15 grams) Limoncello (recipe on opposite page)

1. Preheat oven to 160°C (320°F). Spread almond flour on a rimmed baking sheet, and toast for 5 minutes.
2. Increase the oven temperature to 180°C (350°F).
3. Line a 12-inch (30cm) round cake pan with baking paper, or grease with butter or baking spray with flour.
4. Melt the white chocolate in a bowl sitting over a saucepan of simmering water, stirring occasionally.
5. Using a kitchen mixer fitted with the paddle attachment, mix the butter and sugar for approximately 7 minutes on medium speed until smooth and creamy.
6. Hand-whisk the egg whites until you have firm peaks (or, if preferred, use a handheld mixer). Stir the egg yolks with a spoon until smooth.
7. Pour the egg yolks into the butter and sugar mixture and set on high speed for approximately 3 minutes.
8. Pour the toasted almond flour into the butter, sugar and egg yolk mixture on medium speed for approximately 2 minutes.
9. Wash and zest the lemons. Take the bowl of melted white chocolate, and stir in the lemon zest and Limoncello before pouring into the kitchen mixer on medium speed for a further 4 minutes.
10. Then remove the bowl from the kitchen mixer and gently fold in the egg whites, stirring from the bottom up.
11. Pour the mixture into the cake tin and place it into the preheated oven for 50 minutes to 1 hour. Check with a cake tester. Once cooked, remove from the oven and then let the cake cool in the tin. Let the cake stand at least overnight before eating. Store in an airtight container for up to 4 days.

➔ Bonus! Get Gianluca's Traditional Chocolate Torta Caprese recipe at *bakefromscratch.com*.

RAVIOLI CAPRESI

Makes 4 servings

Recipe adapted from Michel'angelo Capri

"Caprese," meaning simply "from" or "of Capri," these tender ravioli are filled with an herbed cheese mixture and finished in a fresh tomato sauce. Marjoram can be substituted with thyme or oregano, though use a bit less oregano since marjoram has a milder flavor than oregano.

Pasta:
4 **cups (500 grams) "00" flour**
3 **tablespoons (42 grams) extra-virgin olive oil**
3 **pinches sea salt**
1¼ **cups (300 ml) warm water**

Sauce:
6 to 8 fresh basil leaves
3 **tablespoons (42 grams) extra-virgin olive oil**
½ **small red onion (about 85 grams), finely chopped**
2 **(20-ounce) jars (1,140 grams) Michel'angelo Salsa di Pomodoro e Datterini sauce***
Pinch sea salt

Filling:
3 **cups (300 grams) shredded provolone cheese**
3 **cups (200 grams) freshly grated Parmesan cheese**
½ **tablespoon dried marjoram (or the leaves of 4 sprigs of fresh marjoram)**
2 **large eggs (100 grams)**

Garnish: fresh basil leaves, grated Parmesan cheese, and extra-virgin olive oil

1. Prepare the pasta by putting the flour on a suitable work surface (e.g., a kitchen benchtop). Mound the flour, make a well in the center of the mound, and pour in the oil and 3 pinches of salt. Slowly introduce the warm water, mixing it in with a spoon and then working the pasta vigorously with your hands until the mixture is smooth. Introduce only as much water as is necessary to work the pasta effectively; it should be smooth but neither clumpy (not enough water) nor runny (too much water). Once sufficiently worked by hand, roll the pasta into a ball, sprinkle with flour, cover with a damp cloth, and rest the pasta mixture on a floured dish for a minimum of 30 minutes.
2. Start preparing the sauce so that it can slow cook like a ragù. Firstly, tear 2 to 3 basil leaves into the pan with the olive oil on medium heat. Then sear the onion until golden with the olive oil and basil on high heat. Pour in one and a half jars of sauce, another 2 basil leaves, and a pinch of salt, and slow cook on low heat, stirring occasionally.
3. We then start the preparation of the ravioli filling. Put the provolone, grated Parmesan, marjoram, and eggs into a bowl and mix until it is a smooth consistency. We recommend using a handheld blender or mixer.
4. When the pasta has rested, take a portion of the dough, sprinkle your work surface with more flour, mold in your hands, and then stretch it with a rolling pin until you get a long, thin sheet. Place the ravioli filling in circles evenly across half the thin pasta sheet, the amount depending upon the size of your ravioli stamp. You can put the ravioli filling into a pastry piping bag and cut the nozzle to the perfect width so that your fillings can be distributed evenly across half of the pasta sheet or just use a spoon.
5. Seal the ravioli by bringing the other half of the pasta sheet over the circular ravioli fillings, and press around each of the fillings with a fluted 1¾-inch round cutter. Place them onto a floured platter, and sprinkle flour over the ravioli so that they dry and do not stick. Repeat until you have enough for 4 people (approximately 40 ravioli). Leave to rest for at least 30 minutes.
6. Remove any excess flour from the ravioli, and place them in salted (sea salt) boiling water. Add a tablespoon of olive oil. When the ravioli rise to the surface, they will be ready. Depending on their size, this may take only 3 to 5 minutes. Reserve some of the pasta water.
7. Place the ravioli in the pan with the sauce, adding enough of the pasta water to moisten the sauce. Add the remainder of the basil to the sauce, and cook on medium heat for another 2 minutes and stir. Serve 10 ravioli per plate, pour over the sauce, and garnish with fresh basil, grated Parmesan cheese, and a drizzle of olive oil.

**Available for purchase at* giardinodicapri.com/product-category/tomatoes.

GETTING TO CAPRI

The island of Capri can be reached by only private boat or ferry from Naples, Sorrento, Positano, Amalfi, Salerno, or Ischia. The closest airport is Naples-Capodichino International Airport (NAP), but Leonardo da Vinci Rome Fiumicino Airport (FCO) is approximately three hours away by car to the ferry port in Naples. If you're staying on Capri, your hotel can arrange a ferry transfer as well as a taxi service and luggage transfer from the ferry once you arrive on the island.

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EXPERIENCE CAPRI FROM THE WATER

A trip to Capri isn't complete without time on the water, where visitors can take in the iconic views of the Faraglioni, visit the Blue Grotto that was rediscovered in 1826, or check out the beach clubs that are renowned for their brightly colored umbrellas. For locals, like Holly Star and Gianluca D'Esposito, boat picnics are a family tradition, and we loved getting to experience one with them after a day in their kitchen. Gianluca prepared several of his family's picnic favorites, including rice salad, Capresi Farfalle, Insalata Caprese, his mom's spaghetti pizza (yes, you read that right!), and marinated salmon. The crowning jewel was the Traditional Chocolate Torta Caprese, made from the very recipe Gianluca's father used when he was a chef on Capri 40 years ago.

We chose Exclusive Cruises for our sunset cruise. Whether you're looking for a day on the water or a sip of prosecco during golden hour, they can customize an itinerary that suits you.

➔ ***exclusivecruisescapri.com*** **and on Instagram at @exclusivecruises**

NOT TO BE MISSED TASTES OF CAPRI

Chiosco Tizzano di Natalia e Antonio Tizzano S.N.C.

Expect hollowed-out lemons heaping with refreshing Sorbetto con Limoni di Capri and Granita di Limone at this picturesque stand that's carefully adorned with fresh lemons each morning.

Gelateria Buonocore Capri

Most days, this famous gelato stop on the island has long lines as visitors are looking to cool down. Go early or late in the day if you want to miss the crowds, and be sure to try the Fantastia di Capri, an incredible combination of almond, vanilla, and hazelnut.

➔ ***buonocorecapri.it***

LIMONI DI CAPRI
CON QUESTI LIMONI PREPARIAMO LA NOSTRA GRANITA
Please don't touch Thank you
NON TOCCARE Grazie

Bar TRATTORIA Le "GROTTELLE"
Bar Le Grottelle
THE
CAFFE ESPRESSO
SUCCHI DI FRUTTA
CAPPUCCINO
SPREMUTE
PROSECCO
CAMPARI ORANGE
GIN TONIC
APEROL SPRITZ
RANGE-JUICE
RANGENSAFT

Le Grottelle

Perched high on one of the island's limestone cliffs near the Arco Naturale, a naturally formed arch that dates back to the Paleolithic Age, this fourth-generation restaurant is literally built into the rock face. The restaurant's outdoor terrace rambles along the coast, where seagulls cheerfully call out and dive into the sea. Our menu favorites are the ricotta-filled Ravioli Capresi that's handmade every morning, Mozzarella alla Brace (translation: grilled mozzarella), Limone Sorbetto, and their fabulous tortas.

➔ **Instagram at @ristorantelegrottelle**

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EVERY DAY IS ONE STEP
LEGENDARY DIVISION

CAPRI ARTISANS

The shopping on Capri can't be missed, and while you'll find the stores of many luxury brands and those that cater to tourists and day-trippers, there's also a vibrant community of creatives with long histories of crafting unique island-made wares. Holly Star showed us some of her favorite spots and introduced us to the shop owners and artists who are keeping local alive.

Canfora

The stylish leather sandals that Jacqueline Kennedy Onassis, Princess Margaret, and Grace Kelly so effortlessly wore while on holiday and made globally popular can be attributed to Capri. While many sandal shops dot the island, we think Canfora, open on Via Camerelle since the 1940s, is the best. Pro tip: Head here as soon as you arrive so your sandals can be custom-made and ready before your departure.

➔ ***canfora.com***

Claudia

Located in the Anacapri area of the island, Claudia is a beautiful ceramic store where three generations have been hand-painting beautiful pieces for the last 70 years. Find colorful tiles, iconic lemon head vases, artwork, and more.

Eco Capri

The family of Letizia Cerio, a well-known artist in the 1950s, found an innovative way to keep her art and spirit forever part of Capri through fashion-forward designs. Her vibrant line drawings, some that depict scenes of Capri, have been lovingly preserved and transferred to everything from scarves and caftans to stunning home décor items and tote bags.

➔ ***ecocapri.com***

Galleria d’Arte Antonio Palomba

The charing paintings of Capri hung outside this tiny art gallery will instantly draw you into the space where Antonio Palomba spends his days painting. Antonio grew up in a family of artists, and he’s been painting since he was 11 years old, drawing inspiration from the landscape and streets of the island.

➔ ***palombacapriart.com***

La Parisienne

You might be wondering why a Capri boutique is named after Paris, but when it opened in 1906, Italian fashion didn’t exist as it does today. French fashion was en vogue, and the name represents that period. The irony we love is that one of the most well-known fashion styles in history was created here. La Parisienne is the birthplace of the Capri pants that Jackie O made famous and chic on the island and around the world. To this day, La Parisienne has a workshop downstairs where they tailor Capri pants, shorts, jackets, and caftans for their well-heeled customers from exquisite fabrics.

➔ ***laparisiennecapri.it***

Sea Gull

Opened since 1961, Sea Gull is one of the first shops you’ll wander upon as you enter the pedestrian-only zone of the island from Marina Grande. This ceramics store features handmade—and customizable—pieces that reflect the beauty of the sea.

➔ ***seagullcapri.com***

Solaro Gin

We know room in your suitcase is precious, but Solaro Gin deserves a trip home. The bottle resembles the blue-and-yellow tilework of Capri, and the gin is sustainably made with local botanicals. Find Solaro Gin in cocktails at La Minerva hotel and other fine island establishments.

➔ ***solarogin.com***

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AMALFI COAST AND CAPRI BAKING RETREAT

Want to make pasta and tiramisù at Felicia's Home Restaurant, prepare Torta Caprese at Michel'angelo Capri, and stay at the Grand Hotel Excelsior Vittoria in Sorrento and La Minerva on Capri? Join our Amalfi Coast and Capri Baking Retreats in April and May 2025.

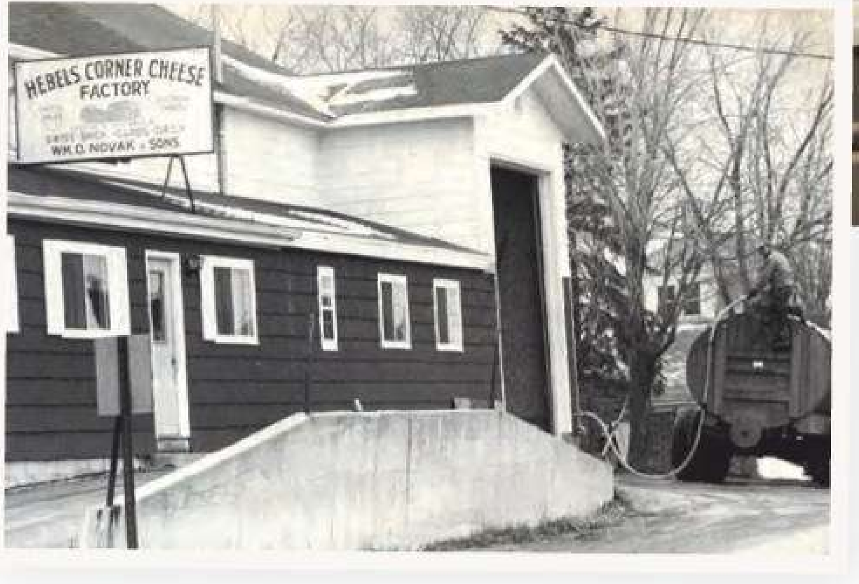
➔ **Email events@bakefromscratch.com for more information.**

Tastes Like Home

Errico and Patrizia Auricchio with their son, Gaetano, on the left, daughter Francesca on the right, and daughter Sofia in Errico's arms.

From its roots in Italy to the heart of America's Dairyland, BelGioioso blends tradition with quality to create beloved specialty cheeses

BY AMBER WILSON



BelGioioso's first Denmark, Wisconsin, plant

THE BELGIOIOSO STORY BEGAN MORE THAN A CENTURY AGO IN ITALY, and in 1979, Errico Auricchio brought his wife, Patrizia, and their children, Francesca, Gaetano, and Sofia, to the US to continue his great-grandfather's legacy of creating exceptional Italian cheeses. They were joined by two skilled, passionate cheesemakers, Mauro and Gianni.

When Errico arrived in the US, he set out to find the finest milk for cheesemaking. His search led him to the lush green pastures of Wisconsin, renowned as "America's Dairyland," where he discovered abundant high-quality milk from passionate local farmers. Errico's daughter Sofia recalls, "We came to America, and my father visited a few areas and finally decided on Wisconsin. The landscape was very similar to the pastures of northern Italy, and the plentiful milk supply was a key driver in choosing the area. There's a strong culture of cheesemaking in Wisconsin from the start of the century and great support from the community."

Sofia goes on to tell of their unique relationship with local dairy farmers. "We gather fresh milk daily from our dairy farms located within a 30-mile radius from the plants." She explains, "Using traditional artisan recipes, we transform the milk into 28 varieties of cheese. We are family-owned and -operated, crafting Italian-style cheese—from fresh to aged varieties—with a full spectrum of flavors! We partner with both small family farms and large dairies. The quality of our farmers' milk is what sets them apart. High milk solids like protein and fat are rewarded with premium prices—high-quality milk is the start to making great cheeses!

We hand-select a farm for our whey starter culture for Parmesan. This process is truly artisan and helps create the unique flavor profile—sweet and nutty for our signature flavor."

BelGioioso (a portmanteau of *bellissima*, meaning "beautiful," and *gioia*, meaning "joy") embraces the beauty of the past while always forging forward, enriching our tables with its extraordinary creations. One story beautifully illustrates this connection: Sofia recalls the magic of her childhood Christmases, saying, "We all anxiously awaited my grandparents' arrival because Nonno Nino would bring creamy Gorgonzola (*gorgonzola dolce*) in his suitcase when he came to visit. We all loved its flavor and truly missed this cheese from Italy, so in 1995, we decided it was time to start producing it ourselves." She proudly reminisces, "Within the first year, we won a first-place award at the American Cheese Society Cheese Contest, and by 2022, BelGioioso CreamyGorg® was awarded first place at the World Championship Cheese Contest."

SOFIA'S BIRTHDAY RICOTTA CANNOLI CAKE

Makes 1 (9-inch) cake

Growing up in Wisconsin, Sofia Auricchio dreamed of traditional Italian cannoli, with their crispy shell delicately lined with dark chocolate and filled with fresh ricotta cream. Inspired by those flavors, she crafted this cake with a light and airy homemade vanilla batter. After baking, she sandwiches the layers with nostalgic ricotta-mascarpone cream and drapes the entire creation in a luscious dark chocolate ganache. For years, this cannoli cream cake has been a beloved centerpiece at birthday celebrations for her daughters, Anna and Nina. It beautifully marries the best of cake with the delightful flavors of Italian ricotta and mascarpone and chocolate, sure to please any crowd.

1 cup (227 grams) unsalted butter, softened, plus more for coating pans
1 cup (200 grams) granulated sugar
4 large eggs (200 grams), room temperature
2 teaspoons (8 grams) vanilla extract
2 cups (250 grams) all-purpose flour
2 teaspoons (10 grams) baking powder
¼ teaspoon kosher salt
½ cup (120 grams) whole milk, room temperature
Creamy Ricotta-Mascarpone Filling (recipe follows)
Chocolate Ganache (recipe follows)

1. Preheat oven to 350°F (180°C). Generously butter 2 (9-inch) round cake pans. Line bottom of pans with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, about 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, add flour mixture to butter mixture in two additions alternately with milk, beginning and ending with flour mixture, beating until just combined after each addition. Scrape sides of bowl, and fold in any ingredients that are not fully incorporated. Divide batter between prepared pans (about 2 cups or 492 grams each), and spread evenly with an offset spatula.

4. Bake until a wooden pick inserted in center comes out clean, 18 to 20 minutes. Let cool completely in pans.

Sofia Auricchio and her family recently hosted *Bake from Scratch* editor-in-chief Brian Hart Hoffman in Wisconsin and shared with him some special secrets to their award-winning cheeses.

In every wheel and wedge, BelGioioso remains steadfast in its dedication to tradition and quality, honoring recipes lovingly passed down through the years. Each cheese is a testament to the rich heritage of Italian craftsmanship, a lovely blend of tradition, premium ingredients, and artisanal skill.

Sofia's father, Errico, often shares a simple yet profound truth: "In order to make good cheese, you need to know what good cheese tastes like." For him, that taste is the comfort of home—each bite telling a story of family gatherings, laughter, memories, and visions for the future. It reminds us that good cheese is not just about the ingredients; it's about the love and passion that shape it.

5. Remove cooled cake layers from pans. Place 1 cake layer on a cake plate, and spread Creamy Ricotta-Mascarpone Filling on top. Place remaining cake layer on filling. Pour half of Chocolate Ganache on top of cake, and using an offset spatula, spread and push ganache over top of cake and onto sides of cake and filling. Add remaining ganache in sparse areas, and spread, smooth, and texture as desired. Serve immediately while ganache is shiny and slightly warm. Cover and refrigerate for up to 3 days.

Creamy Ricotta-Mascarpone Filling

Makes about 3 cups

2 **(8-ounce) containers (453 grams) cold BelGioioso® Ricotta con Latte® Cheese**
1 **(8-ounce) container (226 grams) cold BelGioioso® Mascarpone Cheese**
½ **cup (100 grams) granulated sugar**
⅓ **cup (57 grams) chopped dark chocolate**
1 **tablespoon (15 grams) cognac (optional)**
2 **teaspoons (4 grams) orange zest**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat ricotta and mascarpone at medium-high speed until thick and fluffy, 3 to 4 minutes. Add sugar, and beat until well combined, about 1 minute. Fold in chocolate, cognac (if using), and orange zest. Use immediately.

Chocolate Ganache

Makes about 1½ cups

6 **ounces (172 grams) dark chocolate, finely chopped**
2 **ounces (57 grams) milk chocolate, finely chopped**
½ **cup (120 grams) heavy whipping cream**

1. In a small heatproof bowl, place chocolates.

2. In a small saucepan, heat cream over medium heat until steaming. (Do not boil.) Pour warm cream onto chocolates, and let stand for 3 to 5 minutes. Whisk until melted and smooth. Use immediately.

A TRIUMPHANT TRIFECTA

This stir-together quick bread combines three irresistible flavors into one fantastic loaf

CHOCOLATE PEANUT–SWIRLED BANANA BREAD

Makes 1 (8½x4½-inch) loaf

With a moist, soft crumb from ripe bananas and sour cream and a generous swirl of peanut chocolate spread, this loaf is easy to whip up and guaranteed to be a hit.

1⅔ cups (208 grams) all-purpose flour
¾ teaspoon (2.25 grams) kosher salt
½ teaspoon (2.5 grams) baking soda
¼ teaspoon (1.25 grams) baking powder
1 cup (240 grams) mashed ripe banana (3 to 4 medium bananas)
¾ cup (165 grams) firmly packed light brown sugar
¼ cup (56 grams) neutral oil
¼ cup (60 grams) sour cream, room temperature
2 large eggs (100 grams), room temperature
2 tablespoons (28 grams) unsalted butter, melted
1½ teaspoons (6 grams) vanilla extract
¼ cup (66 grams) plus 2 tablespoons (33 grams) peanut chocolate spread*, divided

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium bowl, whisk together flour, salt, baking soda, and baking powder.
3. In a large bowl, whisk together banana, brown sugar, oil, sour cream, eggs, melted butter, and vanilla. Gently stir in flour mixture just until combined and no dry spots remain.
4. Transfer one-third of batter (about 1 cup or 281 grams) to a small bowl; stir in ¼ cup (66 grams) peanut chocolate spread. Using a 1½-tablespoon spring-loaded scoop, scoop batters into prepared pan in alternating pattern. Spoon remaining 2 tablespoons (33 grams) spread on top of batter; using a skewer or wooden pick, gently swirl spread into batter.
5. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 10 minutes, loosely covering with foil during final 15 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

**We used Bonne Maman® Peanut Chocolate Spread.*

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brand standards

***Bake from Scratch* uses the following ingredients, equipment, and products in developing and testing all our recipes:**

European-style butter
Full-fat dairy products
Diamond Crystal kosher salt
Conventional-bake oven
Digital thermometer and scale
KitchenAid Artisan stand mixer
Williams Sonoma Goldtouch bakeware

Although both weight and volume measurements are included, readers are strongly encouraged to measure by weight.

Bake from Scratch
Official Test Kitchen Partners
BelGioioso® cheeses
Bonne Maman® spreads
C&H® sugars
Red Star® yeasts

recipe corrections

While we aim for perfection with each of our recipes, we do make the occasional mistake. Here are recent corrections.

SEPTEMBER/OCTOBER 2023
Apple Cider Doughnut Loaf, page 89
This recipe has been fully revised on *bakefromscratch.com*.

JULY/AUGUST 2020
Barmbrack, page 110
Brown sugar should be 1 cup (227 grams) and flour should be 3½ cups (426 grams).

credits

Page 19—Edd Kimber photo by Simon Kimber.
Page 113—Photo by Matthew Septimus.

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SCAN ME

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Writing That Passes the Test of Time

➔ Find Rose on Instagram at @realbakingwithrose and at *realbakingwithrose.com*.

We are beyond thrilled to welcome Rose Levy Beranbaum as a *Bake from Scratch* 2025 contributing editor. A doyenne of baking and a luminary in the world of food writing, Rose is a three-time James Beard Award winner and the author of 14 cookbooks, including her ever-influential cookbook *The Cake Bible*. The fully revised 35th anniversary edition of *The Cake Bible* is available now.

BY ROSE LEVY BERANBAUM

What a lovely coincidence that the 10th anniversary of *Bake from Scratch* is this year and *The Cake Bible* is celebrating its 35th anniversary edition at the same time! I am so honored to be a contributing editor to this wonderful publication dedicated to the home baker and will be writing a special essay for each of its bimonthly editions this year.

I'd like to share some highlights about what it took to give my book such long-lasting relevance and to become a book that changed many people's lives and careers. When I approached Maria Guarnaschelli, editor at William Morrow, with my idea to write a book about cake, one of her first questions was how much money I hoped to earn. My unhesitating answer was that I would do it without any money if I could have a photo of every cake. And her response was that she could not accept such a generous offer. But I knew that I had gained her notoriously hard-won respect. And years later, Maria told me I was the only one who approached her offering to write the book without royalties, and ironically, I was the only one who was actually earning money!

In those days, cookbooks weren't big sellers, and especially not baking books. William Morrow had just published two baking books by major food celebrities, both of which had failed. Maria asked me to make a lunch for her and the publisher Sherry Arden to impress her with my cooking and baking ability and try to persuade her to publish my book.

When they arrived at my apartment, I had Cordon Rosé Champagne waiting. Maria was so anxious to have the lunch be a success that she nervously asked Sherry if she would like to sit but it came out as "sh#t"! To my consternation, I was the only one uncontrollably giggling, while the other two were pretending nothing out of the way had happened. But the lunch resulted in the much-desired book contract!

Maria and I researched if there were any non-religious books with "bible" in the title, and all we turned up was *The Gun Bible*, which reassured us that it would not be high risk to use it for a gentler subject. So, she made a mockup of the cover, and one day, when she was carrying it in the elevator, all the other passengers looked at the cover and stood up a little straighter. I realized that if I called my book a bible, it had to be 100% free of error. So, after the final pass, I read the entire 1,000-page manuscript into a tape recorder and played it back against the original, finding many errors in numbers that the transcriber made when typing them manually. I insisted that the book not go to press until every error I found was corrected. By doing this rigorous proofing, anyone who followed the recipe was virtually guaranteed success. And that was how word of mouth sold the book.

Maria asked me if I had anyone in mind for the foreword, and my response was that Maida Heatter, the reigning queen of baking, would be the choice of my dreams. The fact that I didn't know her and that she had just done a foreword for one of those two baking books that had failed didn't discourage me enough from reaching out to her. Maida's response upon seeing the manuscript was: "I see what you've done, and I will do it." It was the golden seal of approval. The rest is history. b bake FROM scratch

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